



Chili Cook Registration Form

Saturday, June 15, 2019
Historic Downtown Mount Airy
11:00 a.m. to 6:00 p.m.

Individual Team / Restaurant (circle one)

Applicant Name: _____

Restaurant Name: _____

Team Name: _____

Web Address: _____

Applicant E-mail: _____ Phone Number: _____

Mailing Address: _____

Restaurant Entry Fee \$150.00 Individual Team Entry Fee \$100.00

Detailed Description of Chili:

By signing, the applicant agrees to participate in the 2019 Hometown Chili Cook-off and Custom Car Show in Historic Downtown Mount Airy, Maryland, on Saturday, June 15, 2019 from 11:00 a.m. to 6:00 p.m.

Full Event day details and instructions will be emailed 2 weeks prior to the event.

Signature: _____ Date _____

All registration forms must be submitted by Friday, May 31, 2019

Mail your completed registration to:
Mount Airy Main Street Association
Attn: Chili Cook-Off
P.O. Box 788
Mount Airy, MD 21771

Contact Information:
Pamela Reed
301.524.2512
Reedpa01@yahoo.com
Website: www.mountairymainstreet.org



Rules and Regulations

Categories and Awards:

Restaurant Competition

- Judged by Chili Cook-off Committee
- Participants will be judged on Texture, Consistency, Heat, and Overall Taste
- Win the prestigious Home Town Chili Cook-Off Trophy to display for 1 year in your bar / restaurant

Individual Team Competition

- People's Choice
- Award: 1st Place \$500.00 - 2nd Place \$250.00 - 3rd Place \$100.00

Event Location: Main Street, Historic Downtown Mount Airy, Maryland

Event Date and Time: Saturday, June 15, 2019 from 11:00 a.m. to 6:00 p.m.

Event Contact: Pamela M. Reed, 301.524.2512, Reedpa01@yahoo.com

Official Rules:

- All preparations and cooking must be done on the festival premises
- Set up will begin no earlier than 8:00 a.m.
- Preparations and cooking will begin no earlier than 9:00 a.m.
- Chili must be ready for tasting by 12:00 noon
- Chili will be judged at 3:00 p.m.
- Only USDA meat products may be used
- You must have a list of your ingredients available for guests.
- Individual Teams must attend a Health Department Orientation to be held prior to the event (time and location to be determined)
- Each team must:
 - Prepare a minimum of 5 gallons of chili
 - Supply any heat sources, pots, pans, cookware, crock pots, etc....
 - Provide their own utensils for cooking, chopping, preparing and serving
 - Supply their own tent and tables

Additional Information:

All spaces are outdoors and approximately 10 x 10.

It is the responsibility of the Chili Cooks to complete the Carroll County Health Forms, and return the completed application to the festival organizers, along with a \$15.00 check written to the Carroll County Health Department no later than Friday, May 31, 2019.

Tasting cups and spoons will be provided by the festival organizers

Electricity is NOT provided. Generators rated as "Quiet" are allowed

All Chili Cooks agree through their participation in this event, to have their booth space in full display and operational during the times designated for the event. Arrival time is 8:00 a.m., cook time is 9:00 a.m.

The organizers hold sole discretion over space allocation, special requests will be considered but not guaranteed

No alcoholic beverages may be distributed by vendors.

Chili Cooks agree to provide all necessary items; signs, covers, tables and chairs, tents and any other necessary equipment for a free standing booth.

Chili Cooks agree to stay until at least 6:00 PM and agrees to have space completely cleaned by 7:00 PM

Food Vendor Form

HEALTH REGULATIONS:

You must obtain a Carroll County Health Department Temporary Food Service Facility License. The license must be posted during the entire event. **Necessary paperwork is attached and must be completed and returned to the Mount Airy Main Street Association not later than Friday, May 31, 2019.** Temporary Licenses are obtained from the Health Department by the Mount Airy Main Street Association and **vendors should not send or drop off any forms directly with the Department.**

EVENT OPERATION:

As the Vendor, you are responsible to provide your canopy, tables, chairs, table coverings and ice. **You are required to bring your own signage. Fire regulations require that you bring a fire extinguisher if you use Sterno, Butane, Propane, Electric or Charcoal grills.**

Food vendors may not sell alcoholic beverages.

RULES AND REGULATIONS:

Exhibit space, table covers and backdrops must be appropriate, uncluttered, and not be offensive to adjacent exhibit spaces in the Mount Airy Chili Cook-Off committee's judgment. All excess inventories must be stored out of sight.

Exhibitor will comply with all rules of the Mount Airy Chili Cook-Off committee.

Please arrive on Saturday, June 15, 2019 by **8:00 AM**. Store most of your food preparation items and products at your booth location, thereby eliminating vehicular traffic at the event.

Exhibitors must be prepared by **11:00 AM on Saturday** for event operation.

Food booths must stay open and operational during the event hours. Booths cannot be broken down or vacated prior to the closing time.

All displays shall be kept neat and clean with the Vendor responsible for clean-up at the end of the event by removing equipment, inventory and improvements, and leaving the exhibit space in the same condition as on arrival. The Vendor shall be liable for delivery, handling, set-up and removal of its own displays and materials.

The Vendor shall conduct business in accordance with all laws and highest standards of business ethics.

Nothing shall be nailed, stapled or otherwise fixed to structures or the grounds.

NO PETS ALLOWED in the stall or stand.

The Vendor must comply with all Health Department Regulations. **The Health Department paperwork and vendor application must be sent directly to Mount Airy Chili Cook-Off committee, Mount Airy Main Street Association – NOT to the Health Department.**

The Vendor shall be substantially present at the exhibit space for the duration of the show hours and shall have qualified, experienced and responsible staff available at all times.

The Mount Airy Chili Cook-Off committee reserves the right to ask a Vendor to leave when, in its opinion, the Vendor is found to be disruptive to the event, other Vendors, or customers; the Vendor forfeits the exhibit fee.

The Vendor shall not increase prices once the event opens to the public.

The Vendor shall obey all fire regulations and County, State and other applicable laws.

The Vendor shall not consume nor permit his/her staff to consume, alcoholic beverages in the food service area or while vendor/staff are participating at the event.

The Mount Airy Chili Cook-Off committee reserves the right to establish such additional rules and regulations as it deems necessary for the safe and successful operation of the event.

PLEASE NOTE: A walk-through will be done **PRIOR TO AND DURING** the event.

CARROLL COUNTY HEALTH DEPARTMENT GUIDELINES

The following are minimum requirements:

Hand-wash facilities are required for operations that handle food products, which are not individually pre-packaged or pre-wrapped. (Example: pizza, hot dogs, hamburgers, sandwiches, etc.) A non-toxic, easily cleanable water dispenser with potable water must be used for hand washing with a basin to collect wastewater. (Example: plastic or non-toxic metal is acceptable.) Soap, paper towels, and a trash receptacle must be provided. Please note that hand-washing facilities and dishwashing facilities must be separate. Hand washing must occur before and between glove uses. Hands must be washed for a minimum of 20 seconds.

Glove use is required by any person handling ready to eat foods. No bare hand contact is allowed. Gloves must be changed when going from raw food to ready to serve foods; if gloves become damaged; and after a period of continued use.

Washing facilities for utensils, pots, pans, etc. are required for those operations which handle food not individually pre-packaged or pre-wrapped and require utensils for serving or equipment for cooking. Three adequately sized, easily cleanable, containers filled with potable water are to be used. Example: plastic or non-toxic metal is acceptable. The first basin is to contain soap and water. The second basin is to contain clear rinse water. The third basin is to contain clear rinse water with the proper concentration of sanitizing agent poured into the water (Example: 1/4-oz. of bleach per gallon of water). These basins should be emptied and replenished as needed.

Each stand must have a cooler or other acceptable means of refrigeration to keep potentially hazardous foods at 41° Fahrenheit or below. Example: hamburgers, hot dogs, pizza, cream-filled pastries, custard pastries, etc. Each cooler or refrigeration unit must be provided with a thermometer to check the temperature. An adequate supply of ice or ice packs may be used in the coolers. However, food must not be placed so it can be flooded by melted ice. All raw foods must be stored separately from ready-to-eat foods.

Any foods requiring heating shall be rapidly heated to these minimum temperatures:

Measure the temperature at center of the food:

Shell Eggs 145°F hold for 15 seconds

Roast Beef 145°F hold for 15 seconds

Pork & Ham 155°F hold for 15 seconds

Poultry 165°F hold for 15 seconds

Stuffed Meat 165°F hold for 15 seconds

Ground Beef & Comminuted Meats 155°F hold for 15 seconds

All others 145°F hold for 15 seconds

Reheat Leftover Food 165°F

Hot Hold for All Foods 155°F minimum

When cooling, food shall be rapidly cooled under refrigeration or ice bath and stored at 45° Fahrenheit or less.

All stands preparing food must have a calibrated food thermometer on-site and available at all times.

All foods are to be wrapped or covered to protect them from contamination by dust, dirt, sneezing, coughing, unnecessary handling by the consumer, and all other sources of contamination, during storage, preparation, display, and service.

All food and food contact items must be elevated off the floor or ground.

Equipment shall not have cracks or crevices and shall be made of nonporous, non-toxic material. It shall also be free from dirt, corrosion, chipping paint, and shall be in a general state of good repair. Equipment shall also be easily cleanable. Plastic, which is cracked, metal, which is rusted or pitted, and chipped enamelware should not be used.

All stands preparing foods must have overhead protection (tent or canopy) as well as an approved ground cover. Examples of approved ground cover include concrete, asphalt, plastic tarps, and other non-porous cleanable surfaces.

All Special Food Service Facility Events are subject to inspection by the Health Department.



Edwin F. Singer, L.E.H.S.
Health Officer, Carroll County

Public Health
Prevent. Promote. Protect.

Leigh T. Broderick, L.E.H.S.
Director, Environmental Health
Andrea Drenner-Hanley, L.E.H.S.
Assistant Director, Environmental Health

GUIDELINES FOR SPECIAL FOOD SERVICE FACILITY TEMPORARY FOOD LICENSES

The following are minimum requirements, which must be met to qualify for Health Department approval to operate under A Special Food Service Facility Temporary License. The License is issued to the event coordinator.

- 1) The application must be completed in **duplicate** and returned to the Health Department with **original signatures**. Do not accept fax.
- 2) Hand-wash facilities are required for operations that handle food products, which are not individually pre-packaged or pre-wrapped. (Example: pizza, hot dogs, hamburgers, sandwiches, etc.) A non-toxic, easily cleanable **water dispenser** with potable water must be used for hand washing with a basin to collect wastewater. (Example: plastic or non-toxic metal drink dispensing coolers are acceptable.) Soap, paper towels, and a trash receptacle must be provided. Please note that hand-washing facilities and dishwashing facilities must be separate. Hand washing must occur before and between glove uses. Hand Sanitizer does not replace hand washing setup. Hands must be washed for a minimum of 20 seconds.
- 3) Glove use is required by any person handling ready to eat foods. No bare hand contact is allowed. Gloves must be changed when going from raw food to ready to serve foods; if gloves become damaged; and after a period of continued use.
- 4) Washing facilities for utensils, pots, pans, etc. are required for those operations which handle food not individually pre-packaged or pre-wrapped and require utensils for serving or equipment for cooking. Three adequately sized, easily cleanable, containers filled with potable water are to be used. Example: plastic or non-toxic metal is acceptable. The first basin is to contain soap and water. The second basin is to contain clear rinse water. The third basin is to contain clear rinse water with the proper concentration of sanitizing agent poured into the water (Example: 1/4-oz. of bleach per gallon of water). These basins should be emptied and replenished as needed.
- 5) Each stand must have a cooler or other acceptable means of refrigeration to keep potentially hazardous foods. (Example: hamburgers, hot dogs, pizza, and sandwiches, etc.) at 41° Fahrenheit or below each cooler or refrigeration unit must be provided with a thermometer to check the temperature. An adequate supply of ice or ice packs may be used in the coolers. However, food must not be placed so it can be flooded by melted ice. All raw foods must be stored separately from ready-to-eat foods.
- 6) Any foods requiring heating shall be rapidly heated to these minimum temperatures:
Measure the temperature at center of the food.

Shell Eggs	145°F hold for 15 seconds
Roast Beef & Pork	145°F hold for 15 seconds

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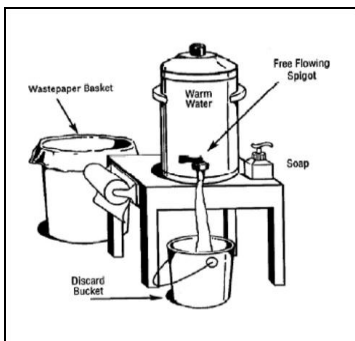
Poultry	165°F hold for 15 seconds
Stuffed Meat	165°F hold for 15 seconds
Ground Beef & Comminuted Meats	155°F hold for 15 seconds
All others	145°F hold for 15 seconds
Reheat Food Temperature	165°F
Hot Hold for All Foods	135°F minimum

- 7) All stands preparing food must have a calibrated food thermometer on-site and available at all times.
- 8) All foods are to be wrapped or covered to protect them from contamination by dust, dirt, sneezing, coughing, unnecessary handling by the consumer, and all other sources of contamination, during storage, preparation, display, and service.
- 9) All food and food contact items must be elevated off the floor or ground.
- 10) All food must be prepared and stored at the approved location.
- 11) Equipment shall not have cracks or crevices and shall be made of nonporous, non-toxic material. It shall also be free from dirt, corrosion, chipping paint, and shall be in a general state of good repair. Equipment shall also be easily cleanable. Plastic, which is cracked, metal which is rusted or pitted, and chipped enamelware; should not be used.
- 12) All stands preparing foods must have overhead protection (tent or canopy) as well as an approved ground cover. Examples of approved ground cover include concrete, asphalt, plastic tarps, and other non-porous cleanable surfaces.
- 13) All Special Food Service Facility Events are subject to inspection by the Health Department.
- 14) **Food must be prepared and stored at event location or a licensed approved food service facility.**

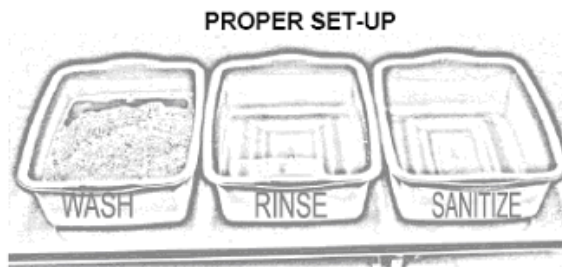
My signature constitutes my agreement to comply with the Guidelines for a Special Food Service Facility Temporary License.

Signature: _____ Date: _____

Name of Event: _____ Date of Event: _____



Temporary Hand-Wash Station



3-Compartment Sink Set-Up



Edwin F. Singer, L.E.H.S.
Director

Vendor Form

Applicant's Name: _____

Applicant's Home Phone Number _____ - _____ - _____

Do you have a Food Service Facility License in the State of Maryland? ____Yes ____No

Name of Event: _____

Date(s) of Event: _____

Location of Event: _____

Sponsoring Organization: _____

I do hereby make application to operate a stall or stand under the temporary Food Service Facility License issued too the above-noted sponsoring organization. In making this application, I agree to comply with all pertinent Health Department regulations.

The foods and equipment I intend to use are as follows:

Foods

Equipment

Hand-washing facility with soap and disposable towels

3-pan dishwashing set-up with soap and water, rinse water, and sanitizer water (Separate from hand-washing station)

Food Thermometer(s) and Disposable Gloves

Cooking Equipment: _____

Hot Hold Equipment: _____

Cold Hold Storage: _____

Other: _____

Fee \$15 Paid _____

Vendor's Signature _____ Date _____

***Food must be prepared and stored at event location or a licensed approved food service facility.**