



18TH ANNUAL CHILI MADNESS CHILI COOK OFF SATURDAY OCTOBER 12, 2019 OFFICIAL RULES

1. All chili is to be cooked on site from scratch, the day of the event. All chili must be cooked in designated location.
2. Cooks may begin setting up at 9:00 AM. You are asked to off-load equipment and then park either in the lot south of Main Street or on any adjacent street. Cook's meeting is at 10:30 AM and cooking starts at 11:00 AM. Judging will begin at 3:00 PM. **NO PRECUTTING OR COOKING BEFORE 11:00 AM!**
3. Scratch is defined as no pre-cut or marinated meat or other ingredients. Chili powder and commercial chili mixes are permitted.
4. All ingredients are to be commercially available. **NO WILD MEAT!** Meat will be presented to judges in a sealed commercial package. Be prepared to present a receipt for you ingredients.
5. Cooks are to prepare a minimum of 3-4 gallons of chili. In past years we have had teams run out and were not able to be judged for the People's Choice Award.
6. Contestants are responsible for providing all needed utensils including cooking surface. If you have a canopy you may use it. Tables will not be provided.
7. Contestants are not permitted to bring any alcohol. It is against the LCC rules and violators will be asked to leave.
8. Sanitation. Cooks are to prepare and cook chili in a sanitary manner. Wash, rinse and sanitize stations will be provided for you use. The Kent County Health Department will be on site to inspect and insure that you are preparing in a sanitary manner.
9. Only one chili per entry allowed. If you wish to enter two chilies', a second entry fee must be paid.
10. Judging will be by an independent panel as in past years. Each entry is a blank to the judges. Prizes will be awarded for 1st, 2nd, 3rd place and People's Choice. Chicken chili will be judged separately and awarded a prize, but as you all know, it's not REALLY chili!
11. All left over chili must be taken with you when you pack up.
12. Live music will be provided from 1 PM until 5 PM.
13. **MOST IMPORTANT IS TO HAVE FUN AND BE CREATIVE! IT'S A DAY TO RELAX, HAVE FUN AND RAISE MONEY FOR A GREAT CAUSE!**

Lowell Area Historical Museum

LARKIN'S
18TH ANNUAL CHILI MADNESS
CHILI COOK OFF
SATURDAY OCTOBER 12, 2019

ENTRY FORM

ENTRY FEE IS \$25.00 PAYABLE TO LARKIN'S

TEAM NAME: _____

SPONSOR: _____

HEAD COOK: _____

TEAM
MEMBERS: _____

TEAM
CONTACT: _____

ADDRESS: _____

PHONE: _____

EMAIL: _____

CHILI CATEGORY: ☐ Red Chili ☐ White Chili

T-SHIRT SIZES: ☐ Small ☐ Medium ☐ Large ☐ X-Large
(2 per team)

MICHIGAN TEMPORARY FOOD ESTABLISHMENT LICENSE APPLICATION

APPLICANT/BUSINESS CONTACT INFORMATION:

Organization/Business Name: _____

Main Contact: _____ Email: _____

Mailing Address: _____ City: _____ State: _____ Zip: _____

Primary Phone: _____ Cell Phone: _____ Fax: _____

Alternative Contact: Name: _____ Phone: _____

PUBLIC EVENT INFORMATION: Name of Public Event: _____

Food Service Start Date: ____/____/____ Serving Start Time: _____ AM/PM

Ending Date: ____/____/____ End Time: _____ AM/PM

When will food preparation begin? Date: ____/____/____ Starting Time: _____ AM/PM

Event Location (Name & Address): _____

Event Coordinator Name: _____ Phone: _____

If Applicable, Non Profit Tax ID #: _____

I AM AWARE THAT EACH BOOTH MUST BE PROPERLY EQUIPPED AND READY TO OPERATE BY THE TIME INDICATED, AND THAT FAILURE TO DO SO MAY RESULT IN DENIAL OF MY LICENSE.

Applicant Name (Print) _____

Applicant Signature: _____ Date: _____

Estimated Number of Meals to be Served Each Day: _____

EQUIPMENT LIST:

Identify equipment used at your temporary food establishment. Check all boxes that apply.

A Hand Wash Station

- ☐ Large insulated container with a spigot, warm water, hand soap, paper towels and a large catch bucket
- ☐ Hand sink
- ☐ Self-contained portable unit
- ☐ Other _____

B Cooking/Reheating Equipment

- ☐ Grill/BBQ
- ☐ Fryer
- ☐ Oven
- ☐ Roaster
- ☐ Other _____

C Cold/Hot Holding Equipment

- ☐ Ice chest/cooler with ice
- ☐ Refrigerator
- ☐ Freezer
- ☐ Steam table
- ☐ Grill/BBQ
- ☐ Chafing dish w/ fuel
- ☐ Slow cooker/roaster
- ☐ Other _____

D Floor/Overhead Protection*

- ☐ Food is prepared & served indoors
- ☐ Floors are cleanable and Impermeable
Describe: _____
- ☐ Canopy/tent
- ☐ Screening
- ☐ Other _____

E Cleaning/Sanitizing

- ☐ Three basins to wash (dish soap), rinse (clear water) and sanitize (sanitizer)
- ☐ Extra utensils
- ☐ Bucket with sanitizing solution and wiping cloth(s)
- ☐ Sanitizer

F Other

- ☐ Chemical test strips to test sanitizer solution
- ☐ Metal stem thermometer
- ☐ Gloves
- ☐ Hair restraints
- ☐ Electricity available
- ☐ Water source (circle all that apply)
Municipal/City Water Well Bottled

*If extensive food handling occurs, it must be done in a fully enclosed space.

FOOD PREPARATION AND MENU:

Only food and beverage items listed will be approved to serve.
Approval for any changes must be requested before the event.

| Food | G Food Source (place/facility where food is purchased) | H Off-Site Prep Yes/No *1 | I On-Site Prep Yes/No | J Transport to event? (Hot or Cold, What type of equipment for transport) | K Cold holding equipment used at event? | L Cooking/reheating equipment used? Final cook/reheat temperature? | M Cooling? *2 | N Hot holding equipment used? |
|------------------|---|--|---------------------------------------|---|---|---|--------------------------------|--|
| Example: | | | | | | | | |
| Hamburger | Jane's Food Service | No | Yes | Cold, Ice Chest | On-site refrigerator | Grill, 155 °F | No | Steam table |
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*1 – IF FOODS ARE MADE OFF-SITE, PLEASE FILL OUT ADDENDUM A (COMMISSARY AGREEMENT)

*2 – IF YOU PLAN TO COOL ANY FOOD, CONTACT YOUR INSPECTOR TO DISCUSS THE METHOD YOU WOULD USE.

FOR LOCAL HEALTH DEPARTMENT USE:

Notes:

Amount Paid: _____ Receipt Number: _____

ADDENDUM A:

COMMISSARY AGREEMENT

Organizations or individuals requiring the use of an off-site kitchen facility must obtain a review and approval, by the licensing agency, of the off-site kitchen facility at the time of license application. Inspection fees may apply if the facility is NOT currently licensed as a permanent food establishment. If you change the commissary location prior to the event, notify the department to update the commissary agreement. It may be required that you provide a copy of the Commissary Food License.

Temporary Food Service Operator requiring the use of an off-site kitchen facility must complete the following information:

I, _____ allow _____
Licensed Food Service Operator/Owner *Organization*

to use _____
Name & Address of Licensed Facility Used *Facility License Number*

For: _____ Food Preparation _____ Cold Food Storage _____ Cooking _____ Cooling Food _____ Hot Holding
_____ Dry Food Storage _____ Warewashing _____ Approved Water Supply _____ Waste water Disposal
_____ Other: _____

Date(s) Licensed Facility will be used for this event: _____ to _____ Time of use: _____ AM/PM to _____ AM/PM

Signature of Licensed Facility Owner/Operator

Date

For Office Use Only

APPROVED _____ DENIED _____

COMMENTS: _____