



Chili Team Registration Form

Event date is October 27th

Business/Organization/Individuals: _____

Primary Team Contact:: _____ Contact Phone #: _____

Team Contact Email: _____

Secondary Team Contact:: _____ Contact Phone #: _____

Red Chili or Green Chili? _____ No. of Team Members (min 3) : _____

Names of additional Team Members: _____

Team Name : _____

Is power needed for your booth? YES NO

Registration Fee

\$50 for Non-profits (3 event tickets included)

\$75 for Businesses or Individual Teams (3 event tickets included)

Please make Checks Payable to: *Thrive in Southern New Mexico*

Teams may purchase up to 4 more event tickets at half price. Regular ticket prices are \$10 each for 13 and up.



For more information & rules, please visit our website at www.LetsThriveNM.org

Please return completed forms & registration fee to Thrive at PO Box 14 Alamogordo, NM 88311
 Email: stephanie@letsthrevenm.org • 575-437-8400 Office

RULES, REGS AND STUFF

October 27, 2018

Burning of the Bull and Chili Cook-off

Otero County Fairgrounds

Type of chili: NO HOLDS BARRED RED OR GREEN CHILI!

What does "NO HOLDS BARRED RED OR GREEN CHILI!" mean? It means FREEDOM for chili cooks of all types! FREEDOM to create the chili your mother warned you about! FREEDOM to make it red or green, add beans, throw in chopped onions and chilies....FREEDOM to make any kind of chili you darned well please, as long as you are willing to taste it first!

All preparation, cutting, slicing, chopping, cooking, holding, serving, etc. **MUST be done on site**. No homemade foods or foods from unapproved sources are allowed (all meats, salsas, sauces, etc. must be from inspected, approved facilities...like a grocery store.) No ingredient may be pre-cooked in any way prior to the commencement of the official cook-off. MEAT MAY NOT BE PRE-COOKED.

CHILI COOKED FROM SCRATCH - "Scratch" is defined as starting with raw meat. No marinating is allowed. Commercial chili powder is permissible, but complete commercial chili mixes ("just add meat" mixes that contain premeasured spices) are NOT permitted.

Your team MUST prepare enough chili to turn in to the judges. A minimum of 1 gallon is required to enter the cook-off. In order to be eligible for the People's Choice Award, you must prepare a minimum of **7 gallons of chili**, or more (3 oz cups will be provided to teams who enter this portion of the cook-off, as they will give 1 oz tastes to patrons. Remember, the more chili you make the more tasting cups you can fill and the more votes you can get for People's Choice winner!)

Your team must be registered to participate and follow the registration guidelines.

Booth set-up time is from 10:00am to 11:00am on Saturday, October 27, at the Otero County Fairgrounds. You will have a designated space for your cooking booth.

There will be a Cook's meeting at 11:00 am. Your head cook MUST attend.

Cooking begins at 11:15am and continues until 2:45pm.

At 2:45pm, your judging cup MUST be turned in. After your judging cup is turned in, you can begin to give samples to the public as the event will open at 3pm.



5. Contestants are responsible for supplying all of their own booths, cooking utensils, etc. Here's a general list of what you'll need and some rules (items marked with an asterisk are required by the Environment Department):

Each team must have its own pop up awning or other approved shade for both booths. The cooking booth must have its own shade.

If you need electricity, you must request it in advance. There is no charge for electricity this year! You can also provide your own portable generator or battery pack.

Propane cooking stove.

Tables and chairs.

Pots, pans, cooking utensils, etc. ***You will need a bucket with bleach in it for sanitizing purposes.**

(2 tsp bleach to half gallon of water, do not add soap)

One large trash can and trash bags.

*Running water hand wash: 1 five-gallon jug with a "constant on" spigot (bring **soap** and paper towels), a bucket to collect the runoff water. You can get these at Wal-Mart, K-Mart and Big 5.

*Gloves for food handling (Don't forget hair restraints for those with long hair. **Even if you have short hair, please wear a hat or hair net.**)

*Strict holding temperature control, 41° F or less for cold food in coolers, 140° or more for cooked food, so bring a thermometer please. (Meat should be cooked to 165° minimum before holding.)

3 larger containers for cleaning & sanitizing cooking utensils/pots & pans/cutting boards, etc. (Each will have water, 1 with dish soap, 1 with bleach and 1 with plain water) **The order is: dish soap, water, bleach.**

Food safety is our top priority. Please refer to the food safety guidelines supplied in your registration packet if you have questions, or call Stephanie Hale at 575-437-8400. Each booth will be inspected prior to the beginning of the cook off to make sure they are in compliance with the safety regulations. A member of the Chili Cook-off staff and possibly an environmental officer will conduct the inspection. Booths that are deemed unsafe will be disqualified. Entry fees will not be returned.

PLEASE DO NOT SEND YOUR TEMPORARY FOOD PERMIT APPLICATION TO THRIVE. IT MUST BE SENT TO THE ENVIRONMENT DEPARTMENT FOR APPROVAL, NOT THRIVE.

6. Each contestant will be assigned a contestant's number by the Chief Scorekeeper and be given an official judging cup. Each contestant should verify that the number on the bottom of their cup is the same as their assigned contestant number. Each contestant is responsible for delivering their cup to the judging area at the official time for judging (2:45pm). The cup must be filled to the rim. Cups not received by 2:45pm will NOT be judged.
7. Judges will be told they should vote for the chili they like best based on the following major considerations: good flavor, texture of the meat, over all consistency, blend of spices, aroma, and color.
8. The decision of the Judges shall be final.



Frequently Asked Questions:

Q. If I am not a member of a non-profit organization, can I still enter the cook-off?

A. Yes! ANYONE can enter! You must have a minimum of 3 members on your team to enter.

Q. What is the registration deadline?

A. The registration deadline is Wednesday, October 10, at 5:00 pm. You can download a registration form at www.letsthrevenm.org. You can also pick up a hard copy at the Thrive office, 1601 10th St. Suite A.

Q. I'm not from Alamogordo, or even Otero County, can I still cook?

A. Yes, you can! Again, this event is for ANYONE who would like to participate.

Q. Can I sell stuff at my booth?

A. If you would like to have an informational or retail booth, you may do so by completing a separate Vendor form. You may obtain these forms from the Thrive office at 1601 10th Street or the Otero County Fairgrounds. You may NOT sell from your Chili Cook-off team booth.

Q. How much chili goes in the **Tasting Cup**?

A. The tasting cups are small, 4oz., so the chili will go farther. Fill the cup about half way full, give or take. Our best guess is about two tablespoons (1oz. – 1 1/2oz.)

Q. What are the prizes?

A. Each Chili Cook-off team will have tasting cups at their booth. Any attendee who purchased a ticket for the Burning of the Bull and Chili Cook-off event will receive a ticket to vote for their favorite chili.

The Red Team or Green Team with the most tickets at the end of the event will win the coveted "People's Choice" award.

The Judges Panel will determine the Winners in the Red and in the Green categories and the Winners will receive:

1st place: \$700

2nd place: \$350

3rd place: \$200

Yes, there will be 1st, 2nd and 3rd place cash prizes in both the red chili category AND the green chili category!

Q. How much is the CASH PRIZE for the best decorated booth?

A. \$100!

Q. What's up with this best decorated booth thing?

A. Because we want everybody, especially the public, to have as much fun as possible, we are encouraging all registered teams to go completely crazy decorating their booths and to engage in some sort of crowd participation activity or game.

The CASH PRIZE is \$100!

Q. Who do I call if I have a question that isn't answered here?

A. Stephanie Hale at 575-437-8400 or stephanie@letsthrevenm.org



Application Date: _____

Section 1 - Operator Information

Name of owner/operator:			
Phone:		Cell:	
Mailing address:		City:	State: Zip:
Email:			
Name of on-site person-in-charge:		Phone:	
(Provide copy of food handler card or certified manager certificate)			

Section 2 - Temporary Food Event Information

Name of booth:		Address/Location:	
Name of event:		City:	State: Zip:
Date(s) of event		Time(s) of event	
Start date:	End date:	Set-up time:	Open time: Close time:
Event organizer:		Organizer phone:	
Event location		Facility type	
Indoor event <input type="checkbox"/>	Outdoor event <input type="checkbox"/>	Booth <input type="checkbox"/>	Permanent building <input type="checkbox"/> Mobile <input type="checkbox"/> Push cart <input type="checkbox"/>

For sections 3-10 (below) please refer to attached Chart 10-1 for TFE requirements

Section 3 - Menu

Menu item	Place of purchase	Prepared
		Prepared on-site at TFE <input type="checkbox"/> Prepared at other location** <input type="checkbox"/> Sold commercially prepackaged <input type="checkbox"/>
		Prepared on-site at TFE <input type="checkbox"/> Prepared at other location** <input type="checkbox"/> Sold commercially prepackaged <input type="checkbox"/>
		Prepared on-site at TFE <input type="checkbox"/> Prepared at other location** <input type="checkbox"/> Sold commercially prepackaged <input type="checkbox"/>
		Prepared on-site at TFE <input type="checkbox"/> Prepared at other location** <input type="checkbox"/> Sold commercially prepackaged <input type="checkbox"/>
		Prepared on-site at TFE <input type="checkbox"/> Prepared at other location** <input type="checkbox"/> Sold commercially prepackaged <input type="checkbox"/>
		Prepared on-site at TFE <input type="checkbox"/> Prepared at other location** <input type="checkbox"/> Sold commercially prepackaged <input type="checkbox"/>

(Additional menu items may be attached to this application)

** Food menu item prepared at other locations complete the following

Name of establishment:	Type of establishment:
Permit holder name:	Establishment phone:
Permit #:	

(Additional locations for preparation of food items may be attached to this application)

Section 4 - Booth Construction

Overhead covering:	Floor:	Walls:
Example: Canopy	Asphalt	Screens with ability to cover solid



Section 5 - Handwashing Set-up (Hand soap, paper towels and trashcan must be provided at all set-ups)		
Type of handwashing:	How will water be heated:	Bare hand contact eliminated by:
Container with on/off spigot and catch bucket <input type="checkbox"/>	Auxiliary heating source (i.e. burner) <input type="checkbox"/>	(check all that apply) Dispensing units <input type="checkbox"/> Deli tissue <input type="checkbox"/> Utensils <input type="checkbox"/> Gloves <input type="checkbox"/> Other:
Portable handwashing sink <input type="checkbox"/>	Water heater <input type="checkbox"/>	
Handwashing sink w/ hot & cold running water under pressure <input type="checkbox"/>	Other <input type="checkbox"/>	

Section 6 - Utensil Washing Set-up (Must wash with soap, rinse with water and sanitize all utensils/dishes)		
Method of utensil washing:	How will water be heated:	Type of sanitizer:
3 Basins (i.e. bus tub) <input type="checkbox"/>	Auxiliary heating source (i.e. burner) <input type="checkbox"/>	(select) (Concentration)
3 Compartment sink <input type="checkbox"/>	Water heater <input type="checkbox"/>	Chlorine (bleach) <input type="checkbox"/> ___ PPM
3 Compartment sink w/ hot & cold running water under pressure <input type="checkbox"/>	Other:	Quaternary ammonia <input type="checkbox"/> ___ PPM
		Iodine <input type="checkbox"/> ___ PPM
		(Appropriate test-strips required)

Section 7 - Utility Supply and Disposal			
Water source	Waste water disposal	Power Supply	Trash disposal
<i>Example: City water</i>	<i>Wastewater containers provided by organizer</i>	<i>Generator</i>	<i>Dumpsters available</i>

Section 8 - Equipment (Use additional sheets if needed)		
Use:	Type:	Certification: (examples include: NSF, ETL)
Transportation to event hot/cold foods (Example: Insulated container, cooler, etc.)		
Cold holding (Example: Refrigeration, prep table, etc.)		
Hot holding (Example: Steam table, grill etc.)		
Cooking/ Re-heating (Example: Grill, stove, burners etc.)		
Food thermometers (Example: Metal Stem 0-220°F)		
Other		



Section 9 - Food Preparation (Use additional sheets if needed)						
Food (List all menu items)	Thaw How? Where?	Cut/Wash Assemble Where?	Cold Holding How? Where?	Cook How? Where?	Hot Holding How? Where?	Reheating How?
EXAMPLE: Hamburgers	No thawing, cooked from frozen	None, using preformed patties	In cooler with ice below 41 °F	Patties are cooked on covered grill to 165°F	Burgers are placed in beef broth and held on covered grill at 135°F	Burgers that fall below 135°F reheated on grill to 165°F



Section 10 - TFE Floor Plan

In the following space, provide a drawing of the TFE. Identify and describe all equipment including cooking and hot/cold holding equipment, handwashing facilities, worktables, dishwashing facilities, food and utensil storage, garbage containers, and customer service areas.

Example Floor Plan (view from top)	Draw your sketch here

STATEMENT: I hereby certify that the above information is correct, and I fully understand that any deviation from the above without prior permission from the State of New Mexico Environment Department may nullify final approval. I agree to comply with **7.6.2 NMAC -- Food Service And Food Processing Regulations** and allow the regulatory authority access to the establishment and records.

Applicant or responsible representative(s) Signature/Title

Date

Applicant or responsible representative(s) Signature/Title

Date

NMED use only

Approved ☐

Approved with conditions* ☐

Denied** ☐

TFE category:

Type 1 ☐ Type 2 ☐ Type 3 ☐

Date:

Permit #:

Permit fee required: Yes ☐ No ☐

Permit fee received: Yes ☐ No ☐

Signature/Title:

Date:

*Conditions of approval:

**Reasons for denial:



Chart 10-1

	Type 1	Type 2	Type 3
Menu	-unpackaged non-TCS*** -commercially processed packaged TCS*** in original package (receive-store-hold)	-no cook (receive-store-minimum prep*-hold-serve) -same day prep (receive-store-minimum prep*-cook-hold-serve) -reheat commercially processed (receive-store-reheat-hold-serve)	-complex food prep (receive-store-prep-cook-cool-reheat-hot hold-serve) OR serving highly susceptible population
Handwashing	gravity fed <= 4 hrs. - insulated container or auxiliary heating source > 4 hrs. - auxiliary heating source	same as Type 1	hot & cold running water under pressure
3-Compartment Sink	unpackaged non-TCS <= 4 hrs. - 3-comp or extra utensils > 4 hrs. - 3-comp required packaged TCS: not required	same as Type 1 unpackaged non-TCS	3-comp required w/ hot & cold running water under pressure
Refrigeration	unpackaged non-TCS: not required packaged TCS: <= 1 day - insulated ice chest w/drainage ice 2-3 days - mechanical equipment > 3 days - mechanical ANSI equipment only	same as Type 1 packaged TCS	mechanical ANSI equipment only
Cold holding (e.g., prep table, display case)	unpackaged non-TCS: not required packaged TCS: -ice bath -2-3 days - mechanical equipment recommended - > 3 days - mechanical ANSI equipment recommended	same as Type 1 packaged TCS	same as Type 1 packaged TCS
Hot holding	not allowed	covered non-ANSI equipment allowed**	covered ANSI equipment only
Cooking/reheating	not allowed	covered non-ANSI equipment allowed**	covered ANSI equipment only
Flooring	grass; smooth, durable, easily cleanable such as: concrete, machine-laid asphalt, Sealed wood, tile, impermeable tarp	<= 2 days - same as Type 1 > 2 days - same as Type 1, no grass	<= 3 days - same as Type 1, no grass > 3 days - constructed flooring
Walls	unpackaged non-TCS <= 3 days - no sides, ability to cover solid > 3 days - 3.5 side screening, ability to cover solid packaged TCS: not required	<= 1 day - no sides, ability to cover solid 1 to 3 days - 3.5 side screening, ability to cover solid > 3 days - complete enclosure w/approved opening	complete enclosure w/approved opening
Training	as required by regulatory authority	as required by regulatory authority	Certified food protection manager required

*Minimum preparation includes activities such as: slicing/cutting fruits and vegetables, opening commercially PACKAGED TIME/TEMPERATURE CONTROL FOR SAFETY FOOD, and seasoning TIME/TEMPERATURE CONTROL FOR SAFETY FOOD. Minimum preparation does not include activities such as: cutting, slicing, or forming raw MEAT, POULTRY, or FISH; assembly of complex menu items.

**Chafing dishes may be allowed for events of 4 hours or less. Insulated ice chests and slow cookers are not allowed for hot holding. Slow cookers are not allowed for heating, cooking, or reheating.

*** "TCS" means "Time/Temperature Control for Safety Food". See definition on page 21 of the Retail Food Field Guide for details.