



Chili Team Registration Form

Event date is October 26th

Name: _____

Chili Team Name: _____

Primary Team Contact: _____ Contact Phone #: _____

Team Contact Email: _____

Secondary Team Contact: _____ Contact Phone #: _____

Number of Team Members (minimum 3): _____

Names of additional Team Members: _____

*Please note that one registration form per chili entry. You may have more than one entry.

**Minimum 10 gallons of chili is required per chili entry.

Registration Fee: \$50 per chili entry

Cash, Check, Credit Card accepted.

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

Deadline to register is October 18, 2019

**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 26, 2019

Thrive's Great Bowls of Fire Chili Cook-off Otero County Fairgrounds

Type of chili: NO HOLDS BARRED!

What does "NO HOLDS BARRED!" 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 10 gallons is required to enter the cook-off. 3 oz cups will be for sale to patrons for teams to give 1 oz tastes. 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 12:00noon on Saturday, October 26, 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 12noon and continues until 4:00pm.

At 4pm, 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 4pm.

Your team will serve Chili tasting samples to the public from 4pm-7pm. Announcement of winners will be approximately 7:30pm.



5. Chili Teams 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 the cooking booth.
 - you must provide your own power/electricity (portable generator or battery pack, propane cooking stove)
 - You must provide your own tables and chairs.
 - You must provide your own 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)
 - You must provide 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. ENVIRONMENT DEPARTMENT APPROVAL MUST BE INCLUDED FOR YOUR REGISTRATION TO BE COMPLETE. THRIVE IN SOUTHERN NEW MEXICO DOES NOT APPROVE TEMPORARY FOOD PERMIT APPLICATIONS.**
6. Each Chili Team will be assigned a contestant's number by the Chief Scorekeeper and be given an official judging cup. Each Chili Team 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 (The cup must be filled. Cups not received by 4PM will NOT be judged).
7. A panel of Judges will vote for the chili they like best based on the following major considerations: good flavor, texture, over all consistency, blend of spices, aroma, and color.
8. The decision of the Judges shall be final.



Frequently Asked Questions:

Q. What is the registration deadline?

A. The registration deadline is Friday, October 18, at 4:00 pm. You can print a registration form at www.letsthrevenm.org. You can also pick up a hard copy at the Thrive office, 1601 10th St. Suite A in Alamogordo.

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

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

Q. Can I sell stuff at my chili booth?

A. If you would like to have an informational or retail booth, you may do so by contacting the Otero County Fairgrounds office at (575) 434-0788 and complete a separate Vendor form. You may NOT sell from your Chili Cook-off team booth.

Q. 10 Gallons is a lot of chili...do I need to make that much?

A. In order to compete in the Chili Cook-off for 1st, 2nd, or 3rd place prizes, all teams MUST make at least 10 gallons of chili. Chili Teams will be disqualified if requirements are not met.

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

A. The tasting cups are approximately 4oz; your sample for patrons should be approximately 1oz.

Q. How many tasting cups will I be serving?

A. The Great Bowls of Fire Chili Cook-off will be held at the annual Burning of the Bull festival. The attendance of this event could reach 3,000+ patrons.

Q. I am a vendor, can I enter the Chili Cook-off?

A. Yes, anyone can enter. All registered Chili Teams must have a booth in the designated Chili Cook-off area to be eligible to win. Vendors may not cook their chili at their vendor booths this year.

Q. What are the prizes?

1st place overall: \$1,500

2nd place overall: \$750

3rd place overall: \$500

People's Choice: \$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:
<i>Example: Canopy</i>	<i>Asphalt</i>	<i>Screens with ability to cover solid</i>



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)	
Portable handwashing sink <input type="checkbox"/>	Water heater <input type="checkbox"/>	Dispensing units <input type="checkbox"/>	Deli tissue <input type="checkbox"/>
Handwashing sink w/ hot & cold running water under pressure <input type="checkbox"/>	Other <input type="checkbox"/>	Utensils <input type="checkbox"/>	Gloves <input type="checkbox"/>
		Other:	

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"/>	Chlorine (bleach) <input type="checkbox"/> (select) (Concentration) ___PPM
3 Compartment sink <input type="checkbox"/>	Water heater <input type="checkbox"/>	Quaternary ammonia <input type="checkbox"/> ___PPM
3 Compartment sink w/ hot & cold running water under pressure <input type="checkbox"/>	Other:	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?
<i>EXAMPLE: Hamburgers</i>	<i>No thawing, cooked from frozen</i>	<i>None, using preformed patties</i>	<i>In cooler with ice below 41 °F</i>	<i>Patties are cooked on covered grill to 165°F</i>	<i>Burgers are placed in beef broth and held on covered grill at 135°F</i>	<i>Burgers that fall below 135°F reheated on grill to 165°F</i>



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
<p>The example floor plan shows a kitchen layout with the following items: a NEP Refrigerator on the left wall, a Hood with a Hood Top & Paperwork below it, a 3 Compartment Sink, a Dish Drainer, a Prep Table, a Steam Table, a Grill, a Trash Can with a Lid, a Service Table, a Soda/Coke Machine, and a Bottle Dispenser. There is also a note for 'Pallet Storage Under Table'.</p>	

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/drain 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.