



FALL FEST & CHILI CLASSIC



CHILI TASTING OPEN

Saturday, October 1, 2022 - 2pm to 5pm

DOWNTOWN JACKSON - CHILI CONTEST BOOTHS ALONG MICHIGAN AVE BETWEEN MECHANIC STREET & S. JACKSON STREET

ALL COOKING DONE ON-SITE. MUST PROVIDE YOUR OWN:

Portable propane cooking device, pots/cookware, utensils, cutting boards etc., canopy/tent.

ALL CHILI COOKS MUST BE UNDER A CANOPY PER THE HEALTH DEPARTMENT. ALL CANOPIES/TENTS MUST BE WEIGHTED/SECURED. IF YOU CANNOT PROVIDE YOUR OWN, SEE BOTTOM OF PAGE.

WE WILL PROVIDE:

(1) 8' table, 2 chairs, tasting cups, serving ladle.
We give each taster their own spoon.

NAME OF BUSINESS/CONTESTANT _____

RESPONSIBLE PARTY _____

ADDRESS _____

PHONE _____

EMAIL _____

CATEGORY:

- AMATEUR PROFESSIONAL
- SCHOOL MEDIA
- SALSA

REFUNDABLE
DEPOSIT: \$100
 SEE NEW CANCELLATION /
 NO SHOW POLICY ON PAGE 2

SEND CHECK OR MONEY ORDER TO:
 MCKIBBIN MEDIA GROUP, 1700 GLENSHIRE DR.,
 JACKSON MI 49201 - MEMO LINE: CHILI

Trophies and cash awards will be given to the winner of each category according to our judges via blind taste test, plus an overall People's Choice trophy will be awarded.

We can provide an EXTREMELY LIMITED NUMBER of tents for an additional \$25.00 fee each. First come, first served. Contact us for availability: asmith@k1053.com

ABOUT THE EVENT - SATURDAY, OCTOBER 1, 2022

Welcome to the 2nd annual K105.3 Fall Fest & Chili Classic! This **FREE** event will have a variety of family-friendly fall activities, our beloved K105.3 Chili Cook-Off, and live music right on the streets of downtown Jackson. Details as they become available will be at K1053.com/fallfest

Chili contestants and vendor booths will be located ALONG MICHIGAN AVE (most will be in the street). Handwashing & sanitary stations will be available. We recommend bringing your own jug of water and receptacle for rinsing as needed.

SETUP

7:00am Setup hours begin - you will be notified of more specific setup details
10:00am Cooks Meeting & Health Department Inspection (cooking may not commence until each booth has been cleared to cook - we will complete this process as quickly as possible)

PARKING

A map including parking options and designated areas for loading & unloading will be provided to you within 2 weeks prior to the event.

MICHIGAN AVE WILL BE CLOSED TO ALL VEHICLE TRAFFIC.

ELECTRICITY

If you are in need of an electrical outlet for your booth, please let us know by **no later than September 19** so we can place you accordingly. You must bring your own extension cord. **Do not plug anything into outlets downtown unless pre-approved to do so.**

TICKET SALES, TASTING & VOTING

This event will be free to attend; however, those wishing to taste chili and salsa must buy a wristband for \$5.00. There will be 2 designated areas for purchasing tasting wristbands. **Chili and salsa contestants are not to serve those without a wristband.** Voting for People's Choice will be done online; we may also provide a way for those without internet access to vote in-person.

REQUIREMENTS

See detailed rules on following page.

ALL cooking must be done on-site. A limited amount of prep can be done off-site prior to the event - see Health Department guidelines on following pages.

Tasting cups will be provided to you. Patrons will each receive a plastic spoon. Each cook is responsible for the garbage they generate at their own booth. Let's keep our beautiful downtown clean!! There may be no bribing or any kind of payment offered in exchange for votes. This will result in immediate disqualification. No outside alcohol.

***NEW* CANCELLATION / NO-SHOW POLICY**

Instead of an application fee we are now requiring a **refundable** deposit to reserve your contest booth space. Please pay this in the form of a check, money order, or call us with your credit card information. Your deposit will be placed on file. If you must cancel 14+ days prior to the event we will return your deposit to you at that time. If you are a no-show, or cancel less than 14 days out, your deposit becomes non-refundable and your payment will be processed at that time. Thank you for your understanding.

Thank you for being an important part of this event!!

Questions: Ashley Smith, Promotions Director, K105.3
(517) 787-9546 x 204 | asmith@k1053.com



CHILI CLASSIC RULES & INFO

CHILI CONTEST TIMELINE

We have pushed back tasting & judging by 1 hour to allow more cooking time

- 7am Setup time begins
Unload, decorate your booth, prep your food but DON'T START COOKING YET!
Please move your vehicle off the street as quickly as possible to make room for others
- 10am Cooks Meeting & Health Dept. Inspection
We will gather the cooks at the main stage for a quick rundown of important information. Someone will come around to check your meat temperature as soon as possible. We recommend bringing your meat in a cooler on ice to maintain a temperature of 41F or lower to pass inspection. You may not begin cooking til your meat passes inspection.
- 12pm Tasting wristband sales open
Someone will visit your booth to drop off a judging cup and instructions for judging
- 2pm Tasting & judging begins - we will deliver tasting cups to your booth
Judging cups must be dropped off to the Chamber office on Michigan Ave. by 2pm to be eligible for judging
- 5pm Tasting & voting ends (approx. - based on amount of chili left)
- 5:30pm Award ceremony on stage

RULES & REQUIREMENTS

- Chili contestants must make at least 10 gallons of chili to be eligible for prizes
- Prep may only be done off-site if done so in a licensed commercial kitchen facility
- Canned foods may be strained at home; place in a clean resealable bag or airtight container
- All Cooking / final combination of ingredients must be done on site with portable propane cooking devices. No electric cooking devices. Fire extinguishers will be available in case of emergency.
- Salsa contestants must prepare at least 5 gallons of salsa to be eligible for prizes
We do not provide chips for salsa - salsa contestants must provide their own if they wish
- Mandatory cooks meeting at 9am - at least one of your cooks must attend (main stage)
- Bribes or payment for votes will result in immediate disqualification
- No outside alcohol
- Booths may not be used for political reasons. No political promotion or campaigning of any kind.

SANITARY STATIONS

There will be handwashing stations with soap and water as well as porta johns (special thanks to Lester Brothers & All American Portable Toilets) throughout the area. We recommend bringing a jug of water for rinsing items at your booth.

WEATHER CONTINGENCY

In the event of inclement weather on October 1, 2022, this event will be pushed back to **Saturday, October 8, 2022** with the same timeline & layout. We will communicate any changes with you as soon as decisions are made. Keep this possibility in mind when purchasing and preparing your ingredients.

OTHER EVENTS OF THE DAY*

- 9am-2pm Grand River Farmers Market
- 12pm-6pm Vendors & Kids Kingdom
- 2pm-4pm Chili contest & Kevin Nichols performing live
- 2:30pm Kids Costume Parade down Michigan Ave followed by free movie at Michigan Theatre
- 6:30-8:30pm Live Music

*subject to change. See K1053.com/fallfest for the latest.

FOOD SAFETY TIPS

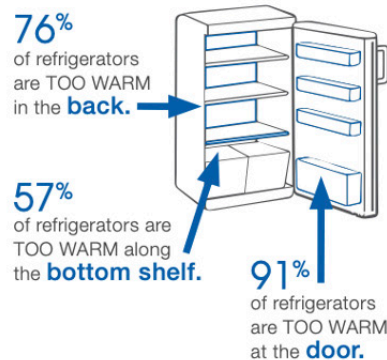
5 Risk Factors

Top five causes of foodborne illness.

- **Food from Unsafe Sources**
 - Non-licensed Establishment
 - No Home Prepared Food
- **Improper Holding Temperatures**
 - Cold Holding
 - Hot Holding
 - Thawing
 - Cooling
- **Inadequate Cooking Temperatures**
 - Cooking
 - Reheating
- **Contaminated Food Equipment**
 - Cutting Boards
 - Utensils
 - Other Food Contact Surfaces
- **Poor Personal Hygiene**
 - Unhealthy Employees
 - Improper Hand Washing
 - Bare Hand Contact with Ready-to-eat Food



Common Improper Cooling Areas



2 Basic Health and Hygiene

Food handlers must:

- have clean outer apparel;
- use proper hair restraints;
- cover cuts, wounds or infected boils with a waterproof bandage and impervious glove;
- be symptom free from diarrhea, vomiting, fever, jaundice or a sore throat;
- be excluded from work if diagnosed with or exposed to:
 - Salmonella,
 - Shigella,
 - E. coli,
 - Hepatitis A,
 - or norovirus.



3 Food Source

What are approved food sources?

- Foods from a licensed establishments.
(restaurants or grocery stores)
- Meats must be USDA approved.

NO home prepared foods!

When do I purchase the food?

- Foods must be purchased the day of the event.
- Otherwise, foods may be stored at a licensed facility until the day of the event.
(See the Commissary Agreement on page 7.)

How do I store foods?

- Home refrigeration is not acceptable.
- Foods must be stored at proper temperatures.
- Foods must be covered, stored off the ground and not subject to contamination.
(Crates or carts are recommended.)

If you or someone you have been in immediate contact with has a fever, chills, or other symptoms of contagious illness, **PLEASE STAY HOME.**

How do I transport potentially hazardous foods?

- Potentially hazardous foods must be transported at **41°F** and below or **135°F** or above.
- A cooler with ice is recommended for cold foods and an approved container for hot foods.
- Potentially hazardous foods include:
 - dairy,
 - seafood,
 - poultry,
 - meats,
 - rice,
 - pasta,
 - cooked potatoes,
 - tomatoes,
 - lettuce,
 - sprouts,
 - cut melons,
 - or cooked vegetables

4 Cold Holding

Potentially hazardous foods must be stored cold at an internal temperature of **41°F or below**. Be sure to check internal food temperatures before your inspector arrives. Storage may be in either an electric refrigerator or freezer or an approved cold food storage container. This is to be done when transporting food to the event and during the event.

Containers must be insulated, hard sided, cleanable and maintain food temperature control. All food products must be tightly sealed in bags or boxes to prevent wetness and contamination. Do not leave foods out of the refrigerator to thaw. Contact your LHD to review approved methods.

Wash your hands:

- after eating or drinking,
- after using the toilet facilities,
- after coughing or sneezing,
- after using facial tissue,
- between glove changes,
- upon entering food preparation and service areas,
- immediately before food preparation,
- when switching between raw and ready-to-eat foods,
- after using tobacco in any form,
- after handling soiled equipment and utensils,
- after handling animals,
- after touching bare human body parts,
- and as often as necessary to remove soil and contamination to prevent cross contamination.



Serving & additional safety

If you have long hair, consider securing it with a ponytail or hat.

Food handlers may **not use their bare hands to touch any exposed ready to eat foods**. Barriers such as gloves, deli papers or suitable clean utensils must be used.

Tasters must never serve themselves. Someone from your booth must safely serve any food items to all tasters, no exceptions.



If you have any questions related to health & food safety not answered here, please call the Jackson Health Department at:

517-788-4420

**Event Questions - Contact:
Ashley Smith (517) 787-9546 x 204
asmith@k1053.com**