



K105.3 Fall Fest & Chili Classic Saturday, October 16, 2021

CHILI CONTEST RULES & IMPORTANT INFO **READ THOROUGHLY**

Where: Downtown Jackson on Michigan Ave between Mechanic St. and S. Jackson St. Booths will be located in the parking spaces along Michigan Ave facing the street. Please bring your own 10'x10' tent (weighted) if you have one. If not, you may rent one from us for \$25.00. Please notify us of your need to rent a tent no later than 10/1/21.

Setup Begins: 7:00am

Loading/Unloading: Parking lot between the Post Office & Lean Rocket Lab Please load and unload as quickly as possible and then move your vehicle so others can get through. Do not drive onto Michigan Ave. to unload. **Michigan Ave. will be closed to traffic.**

Chili Contest Timeline

7:00am	Setup* Unload, decorate your booths, prep your food but DON'T START COOKING YET! There will be a winner selected for <i>best booth</i> – pick a theme and have fun with it!!
9:00am	Cooks Meeting & Health Department Inspection We will gather the cooks at the main stage on the corner of Michigan Ave & Mechanic for a quick rundown of important information. Someone will come around to each booth to check your meat temperature. We recommend bringing your meat in a cooler on ice. Your meat must be 41 degrees F or lower to pass inspection & begin cooking.

11:00am	Tasting wristband sales open
12:00pm	Tasting & judging begins – we will provide you with tasting cups Someone will come to your booth to collect a sample cup for judges We will be selling wristbands for tasting. Wristbands are for unlimited tasting. ALL VOTING IS DONE ONLINE THIS YEAR. Tasters will receive 1 disposable spoon with their wristband. DO NOT SERVE anyone without a chili tasting wristband.
3:30pm	Winner Announcements Join us at the main stage on the corner of Michigan Ave. and Mechanic as we announce Judge’s Choice and People’s Choice winners.

*Because this event is outdoors, there will be no setup time prior to the day of the event. Please plan accordingly.

Supplies & Booth Amenities

WE WILL PROVIDE EACH CONTESTANT:

- One 8’ table (no cover) and two chairs
- Tasting cups
- **You will only have a tent at your booth if you have rented one from us**

PLEASE BRING YOUR OWN

- Cooking apparatus & fuel – **propane camping stoves** ([Example](#)). Electricity may not be available to your booth unless requested. Extremely limited electricity availability!!
- Utensils, cutting board, pots & pans, etc.
- Gloves
- Decorations (if using a table cover, we recommend plastic/disposable instead of cloth)
- Trash bag/receptacle for your own waste
- 10’x10’ secured canopy if you have one. If not, you may rent one from us for \$25.00. Please let us know by 10/1/21.
- Signage or flags for your booth are welcome – they may not extend out into your neighbor’s booth space or become a walking hazard in the street. Please be mindful of others.
- Hand sanitizer if you wish to have it (NOT a substitute for hand washing)

Rules & Requirements

- Chili contestants must prepare **at least** 10 gallons of chili to be eligible for prizes
- Salsa contestants must prepare **at least** 5 gallons of salsa to be eligible for prizes
- Mandatory cooks meeting at 9am – at least one of your cooks must attend (Main stage at Mechanic & Michigan Ave. intersection)
- **IMPORTANT: Serving sizes should be roughly 2-3 bites worth of food ONLY**
- Bribes or payment for votes will result in immediate disqualification
- No outside alcohol
- Absolutely no political campaigning at this event

Dishes & Sanitary Stations



Junkyard Dog is the official dishwashing sponsor of the Chili Contest. Please bring your dishes to their location to wash your dishes.

There will be handwashing stations with soap & water available throughout the area thanks to **Lester Brothers**. Porta johns will be available in 3 different locations. Please refrain from visiting local businesses to use their restrooms.

Weather Contingency

In the event of inclement weather we will make a decision on how to modify this event **by Thursday, October 14th** and send you the details if this is the case.

Other Events of the Day*

9am-2pm	Grand River Farmers Market
11am-4pm	Vendors, Kids Kingdom, & Cornhole Tournament
1pm	Kids Costume Parade followed by Halloween movie at Michigan Theatre
Noon-3pm	Chili cook-off & Kevin Nichols performing live
5pm-8pm	Live music on the main stage
8pm	Fireworks

*Subject to change. See K1053.com/fallfest for latest details.

Questions? Contact:

Ashley Smith, Promotions Director – asmith@k1053.com OR
Scott Clow, Digital & Live Event Specialist – scott@k1053.com

Health Department & Food Safety

Please see following pages with important information regarding food safety at your booth.

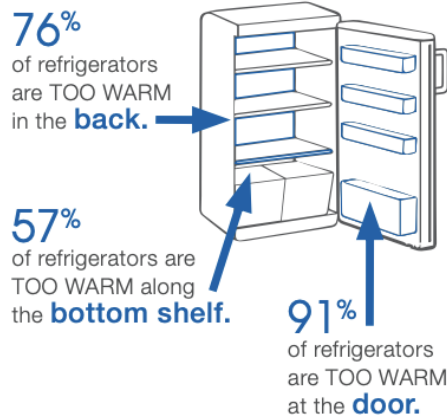
5 Risk Factors

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



Preparation and storage of foods at home is **not** acceptable.

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.



norovirus is the leading cause of disease outbreaks from contaminated food.

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