



Fall Fest

& CHILI CLASSIC

CHILI Application

Saturday, September 30, 2023

Downtown Jackson • See timeline & details page 2

ALL COOKING DONE ON-SITE. MUST PROVIDE YOUR OWN:
Portable propane cooking device, ingredients, pots/cookware, utensils, cutting board, etc., canopy/tent.

ALL CHILI COOKS MUST BE UNDER A CANOPY PER HEALTH DEPARTMENT. All canopies must be weighted or secured.

Business Team Name

Contact Person Phone

Email

CATEGORY: Amateur Professional School Salsa

YES, I need to be placed near electricity access Electricity Not Needed

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

PARTICIPATION FEE: \$50.00

Send check or money order to: McKibbin Media Group, 1700 Glenshire Dr., Jackson MI 49201.

Cancellation deadline: September 5, 2023

Your participation fee will be refunded to you if you have to cancel on or before September 5, 2023. Cancellations after September 5 will not receive a refund.

I have read the Chili Application packet and agree to abide by the contest rules and guidelines stated therein.

Signature

Date

Welcome to the 3rd annual K105.3 Fall Fest & Chili Classic, a continuation and expansion of the long-standing K105.3 Chili Cook-Off. This FREE event will include a variety of family-friendly fall activities and live music on 2 stages in downtown Jackson. Chili tasting wristbands will be sold for \$5.00 each starting at Noon. More details as they become available will be posted at K1053.com/fallfest.

Chili contestants and vendor booths will be located along Michigan Ave. between Jackson Street and Mechanic Street. Hand washing and sanitary stations will be available. We recommend you bring your own jug of water and receptacle for rinsing as needed.

TIMELINE – subject to change. See K1053.com/fallfest for latest updates.

7:00am Chili & Salsa Contestant Setup Begins – you will be notified of more specific 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
12:00pm Event opens to the public
2:00pm Chili tasting begins
4:00pm Chili tasting ends – OR when the majority of the chili runs out
4pm-8pm Chili awards followed by live entertainment

PARKING

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

ELECTRICITY

Due to extremely limited availability of electricity and the amount of power electric cooking devices use, all cooking and hot-holding devices must be **GAS-POWERED** (portable camping stoves are recommended). Fire extinguishers will be available in case of emergency. If you are in need of electricity to power decorations/accessories for your booth, please let us know **NO LATER THAN SEPTEMBER 18** so we can place you accordingly. You must bring your own extension cord and are responsible for taping down your own cords. **Do not plug anything into outlets downtown unless pre-approved to do so as this may cause an outage.**

RULES & REQUIREMENTS

See detailed health department guidelines on following page(s).

- All cooking must be done on-site. Prep may only be done off-site prior to the event if done so in a licensed commercial kitchen facility.
- All cooks must be under a tent or canopy for protection and sanitary reasons. All tents and canopies must be weighted or secured appropriately for safety.
- Each cook is responsible for cleaning up garbage generated at their own booth. Please bring a trash bag and dispose of it in the dumpster provided.
- 2-oz. Tasting cups will be provided to you just prior to tasting time. Fill these halfway with your chili/salsa to hand out to attendees with neon green chili tasting wristbands. Do not serve those without a neon green wristband.
- There may be no bribing or any kind of payment offered in exchange for votes. This will result in immediate disqualification.
- No outside alcohol.
- Must make MINIMUM 10 gallons of chili to be eligible for awards. Salsa contestants must make a minimum of 5 gallons of salsa.
- Canned foods may be strained at home; place in a clean resealable bag or airtight container.
- At least one of your booth representatives must attend the mandatory cooks' meeting at 10am
- Booths may not be used for political reasons.

- To reduce litter, we ask that no flyers/paper handouts be given at your booth.

FOOD SAFETY TIPS FROM THE JACKSON COUNTY HEALTH DEPARTMENT

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

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.

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.

- 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.)



Questions related to food safety and preparation can be directed to the Jackson County Health Department: (517) 788-4420