



# Chili Classic

## ENTRY FORM

FILL THIS OUT IF YOU INTEND TO PARTICIPATE IN THE CHILI CLASSIC OR SALSA CONTEST.  
VENDORS, PLEASE SEE SEPARATE **VENDOR APPLICATION** at [K1053.COM](http://K1053.COM)

# Saturday, September 26, 2026

Downtown Jackson | See Entry Form, Timeline & Details Page 2-3

### **REQUIREMENTS PER MCKIBBIN MEDIA GROUP & THE JACKSON COUNTY HEALTH DEPARTMENT:**

- All cooking & combination of ingredients must be done on-site AFTER Health Department inspection & approval.
- This is an outdoors event – to protect food, **all contestants must be underneath a canopy or tent.**
  - **All tents must be weighed down.**
- Must bring your own portable **GAS powered cooking device**, ingredients, pots, cookware, utensils, canopy/tent. **See page 2 regarding electricity.**
- Must set up a **3-basin washing station at your booth** per Health Department regulations. **See last page.**
- Must prepare **MINIMUM 10 gallons of chili** for the Chili Classic to be eligible for prizes.
- Must prepare **at least 5 gallons of salsa** for the Salsa Contest to be eligible for prizes.
- **All foods and ingredients being used must be brought in original store packaging.** Spices, seasonings and sauces may be previously opened, as long as they are still in original packaging and not expired.
- **Meat must remain at or below 41 degrees prior to cooking.**
- At least one of your cooks **must verify that they have read and understand the rules of the contest.**
- **Booths may not be used for political reasons.**



## CASH PRIZES!



Trophies and cash prizes will be given to the winners of each category!

#### JUDGE'S CHOICE CATEGORIES (Blind Taste Test)

- 🔥 Amateur (1<sup>st</sup> place \$200, 2<sup>nd</sup> place \$100, 3<sup>rd</sup> place \$50)
- 🔥 Professional (\$200)
- 🔥 School (\$100)
- 🔥 Salsa (\$50)
- 🔥 Best Booth (\$50)

#### PEOPLE'S CHOICE CATEGORY

- 🔥 Best overall chili (\$250)

*Subject to change based on participation.*



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Downtown Jackson

|                |                                                                  |                                                                      |                                       |                                                                              |  |
|----------------|------------------------------------------------------------------|----------------------------------------------------------------------|---------------------------------------|------------------------------------------------------------------------------|--|
| Business Name  |                                                                  |                                                                      |                                       | Team Name                                                                    |  |
| Contact Person |                                                                  |                                                                      |                                       | Phone                                                                        |  |
| Email          |                                                                  |                                                                      |                                       |                                                                              |  |
| CATEGORY       | <input type="checkbox"/> Amateur Chili<br>Home cooks, businesses | <input type="checkbox"/> Professional Chili<br>Restaurants, Caterers | <input type="checkbox"/> School Chili | <input type="checkbox"/> Salsa<br>No additional fee to do both chili & salsa |  |

**Due to limited power availability downtown, if you plan on using electricity for ANY devices at your booth, you must bring your own power source. (Portable battery, generator, etc.)** McKibbin Media Group will supply power to a limited area in case of emergency only. You are responsible for taping down or otherwise securing your extension cord to avoid tripping hazards.

**The first 35 teams to sign up will each receive a \$100 gift card to Polly's Country Market!**

**PARTICIPATION FEE: \$50**  
**NONPROFITS & SCHOOLS: FREE**

Send completed application with check or money order to:  
1700 Glenshire Dr., Jackson, MI 49201  
OR email application to [aworden@k1053.com](mailto:aworden@k1053.com)  
and call 517-787-9546 to pay by phone.

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

Signature

Date



Welcome to the 6th annual K105.3 Fall Fest & Chili Classic, a continuation and expansion of the long-standing K105.3 Chili Cook-Off. This FREE community event will feature 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](http://K1053.com/fallfest) and announced on K105.3 FM.

## **TIMELINE**

*Subject to change – see [K1053.com/fallfest](http://K1053.com/fallfest) for latest info*

- 7:00 a.m. Chili & salsa contestant setup begins – **you will receive details & a map closer to the event**
- 9:30 a.m. Cooks’ meeting (mandatory!)** and Health Department inspection begins
- 12:00 p.m. Event opens to the public
- 2:00 p.m. Chili tasting and judging begins
- 4:30 p.m. Chili tasting ends OR when the majority of chili runs out
- 5:00 p.m. Chili awards – **Please do not break down your booth prior to awards!!**

## **SUPPLY LIST**

### **REQUIRED ITEMS**

- 🔥 Bleach
- 🔥 Dish soap
- 🔥 Water jug for rinsing
- 🔥 Tent with necessary weights
- 🔥 3-basin wash station

### **Recommended Supplies:**

- 🔥 Trash Bags
- 🔥 Paper Towels
- 🔥 Extra table(s) / folding chairs
- 🔥 Cooler with ice for your cold ingredients

### **K105.3 will supply you with:**

- 🔥 One 8’ table
- 🔥 10’x10’ space (approx.)
- 🔥 2 passes to the Brokerage House VIP Experience
- 🔥 Tasting cups
- 🔥 Serving ladle
- 🔥 QR Code to display at your booth for online people’s choice voting

### **Questions:**

Ashley Worden, Promotions & Digital Director  
McKibbin Media Group – Jackson  
(517) 787-9546 | [aworden@k1053.com](mailto:aworden@k1053.com)

# IMPORTANT HEALTH DEPARTMENT GUIDELINES

Call 517-788-4420 with questions

## 3-BASIN WASH STATION EXAMPLES



### **Sanitizing: See Application Section “E” and “F”**

Chlorine bleach or other approved sanitizers should be provided for sanitizing food contact surfaces, equipment, and wiping cloths. ***Sanitizers must be used in accordance with the EPA-registered label use instructions.***

To determine the EPA requirements look on the sanitizer label on the bottle. It should say something similar to: “concentration approved to sanitize food contact surfaces”. A range of concentration should be given: (e.g., 100-200 ppm). Your sanitizer concentration must fall within that range. Always test the solution with your test strips.

- If you are using chlorine bleach, a rule of thumb is to add 1 teaspoon per gallon of water. Test with your test strips, and then add or dilute as necessary.
- **If the bottle of chlorine bleach or other sanitizer does not contain a sanitizing range for food contact surfaces, you may not use this to sanitize your food contact surfaces.**
- **Do not use scented bleach, ultra bleach or swimming pool chlorine as sanitizer at your Temporary Food Event.**
- An approved test kit must be available to accurately measure the concentration of sanitizing solutions.

***NOTE: If you do not have an approved sanitizer and the correct test strips to measure the sanitizer level on site, the regulatory inspector cannot issue your license.***

## **FOOD SOURCE:**

- All foods must be obtained from sources that comply with the law.
- Meat and poultry must come from USDA-approved sources.
- Home canned foods are NOT allowed, nor can there be any home cooked/prepared foods served.

**All foods that are prepared off-site** for service at the TFE must be prepared in a licensed food establishment. **See Application Section “H” and Addendum “A”.** A copy of **Addendum A – Commissary Agreement** must be completed for each off-site location where the food is prepared.

Ice must be from an approved source. For most TFEs this means commercially bagged ice.

Foods prepared under the Michigan Cottage Food Law are not allowed to be served to the public in a licensed TFE.