



People's Choice 4th Annual  
**SMOKIN' HOT CHILI COOK-OFF**  
**SUNDAY, SEPTEMBER 18, 2011 NOON – 3PM**  
*Sponsored by the Village of West Dundee and  
the Rotary Club of Dundee Township*

The Smokin' Hot Chili Cook-Off is a friendly competition open to all - individuals, businesses and organizations. Participation is limited to the first 8 teams who submit a completed registration form and fee. Sign-up is easy: Just print and complete the attached registration form and send it to the address on the application with your entry fee. **Application deadline is September 9, 2011.**

**IMPORTANT INFORMATION**

- Entry fee is \$20 per team. You will receive a 10x10 space and electrical supply, two chili tasting kits and a cooking thermometer to ensure cold food is at or below 41 degrees and hot food (chili) is maintained at or above 135 degrees. Per the KC Health Dept., a new requirement for the 2011 Cook-Off. **See 2011 Kane Co. Health Dept. regulations attached.**
- Decorating your booth: Teams are encouraged, but not required, to create a theme for your team and decorate your booth space. Many teams tie their chili name, clothes and decorations together thematically. This is not mandatory, but is a lot of fun. First prize is \$100!
- You are responsible for your own decorations, (2) tables, chairs, cook stove or crock pot(s), extension cords. We highly recommend bringing a tent or other shade covering for your booth. Tables and chairs may be rented through the Village and must be paid at the time of registration.
- **THIS IS A RAIN OR SHINE EVENT. NO RAIN DATE.**

**Set-up:** Booth set-up on September 18 begins at 9:00 am and must be completed by 11:30 am. You may park your delivery vehicle along Washington and 5<sup>th</sup> Streets for easier unloading, but must move your vehicle to unrestricted parking areas by 11:30 am.

**Chili:** Each team is expected to produce a **minimum of 4 gallons of chili**. Chili should have beans or filler, must be prepared in a commercial kitchen prior to event and should be ready to serve by noon. Tasting will take place from noon to 3 pm.

**\*New for 2011: The Kane County Health Department requires that all cooking of the chili be performed in a commercial kitchen.**

*The Village has arranged for chili cook-off participants to use the commercial kitchen at Bethlehem Lutheran Church, 410 West Main Street (across the street from Grafelman Park) for the preparation of chili, if participants have no other access to approved commercial kitchen facilities. Participants*

*will have the option to choose either 9am – 11am or 1pm – 3pm to cook at the church on Saturday, September 17<sup>th</sup> (the day before the event). Accommodations may be made if additional prep and cooking time is required. The chili will be stored overnight in the church's refrigerator in order to ensure proper temperatures are maintained. Bethlehem has enough utensils, pots and skillets to accommodate 4 cooks per session. All other items for cooking of chili should be brought to the church. Sign-up for the above times is "first come, first served".*

**Note:** Bethlehem Lutheran's kitchen will be open on Sunday (event day), from 9:30 – 11:30 am for the retrieval and heating of your stored chili, if you wish you may heat it there or you may choose to heat it in your crock pot or on your own stove at the park site. Either way, the chili must be at 135 degrees by noon to be served at the event.

**Competition:** Chili Tasting Kits (serving cups, napkins, spoons) will be sold to festival attendees for \$5 by the Dundee Rotary Club. Profits go directly to Rotary Charities. A ballot will be included, giving tasters an opportunity to vote for their favorite team in the following categories:

#### **BEST SMOKIN' HOT CHAMPION CHILI**

- First Place - \$100, Travelin' Trophy, and free entry into next year's Smokin' Hot Chili Cook-Off.
- Second Place - \$50 and free entry into next year's Smokin' Hot Chili Cook-Off.
- Third Place - Free entry into next year's Smokin' Hot Chili Cook-Off.

#### **SMOKIN' HOT BOOTH / BEST SHOWMANSHIP**

- Judging is "People's Choice" and is based upon the best decoration, costumes and/or any skits performed by the team. (Want to know a secret about how to win? Get a lot of people involved with your team. You all can have fun!)
- Prize - \$100 & trophy

Prizes will be awarded at 3:15 pm at the gazebo in Grafelman Park. Good luck and ***happy cookin'!***

If you have any questions about the Smokin' Hot Chili Cook-off, please contact West Dundee Village Hall at 847-551-3800, email [villagehall@wdundee.org](mailto:villagehall@wdundee.org) or contact Becky Gillam at [rgillam@wdundee.org](mailto:rgillam@wdundee.org)

**Becky Gillam**  
West Dundee Village Trustee

**Craig Zieleniewski**  
Rotary Club of Dundee Township



**Registration**  
**SMOKIN' HOT CHILI COOK-OFF**  
**SUNDAY, SEPTEMBER 18, 2011 NOON – 3PM**

**Please print clearly.**

Team Name \_\_\_\_\_

Head Cook \_\_\_\_\_ Cell / Home Phone \_\_\_\_\_

Home Address \_\_\_\_\_ City \_\_\_\_\_ State \_\_\_\_ Zip \_\_\_\_\_

Email Address \_\_\_\_\_  
(Very important for updates; will not be released for other uses than Chili Cook-Off communications)

Business \_\_\_\_\_

Business Address \_\_\_\_\_ City \_\_\_\_\_ State \_\_\_\_ Zip \_\_\_\_\_

**Enclosed is a check for \$20 made out to the Village of West Dundee.**

As a winner of the Cook-off last year, my team will pay no fee.

Name of 2010 team and contest you won: \_\_\_\_\_

My team has access to a commercial kitchen, located at \_\_\_\_\_

**My team does not have access to a commercial kitchen and will need to cook at Bethlehem church. Preferred cook time on September 17<sup>th</sup>:**

9 am – 11 am

1 pm – 3 pm

I would like to order: \_\_\_\_\_ (#) tables @\$10 each \_\_\_\_\_ (#) chairs @\$1 each

**I have read all of the information/regulations attached and agree to abide by them.**

**\*\* ENTRIES MUST BE RECEIVED BY **SEPTEMBER 9**, 2011. \*\***

**SEND ENTRY FORM & FEE TO:**

Heritage Fest Committee  
Village of West Dundee  
102 South Second Street  
West Dundee, IL 60118

For further information, please call Village Hall at 847-551-3800.

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**FOR OFFICE USE:** Date Received \_\_\_\_\_  Accepted  Paid

**2011 Smokin' Hot Chili Cook-Off**  
**Kane County Health Department Regulations**  
**And General Information**

Kane County Health Dept.  
1240 N. Highland Ave., Suite 5, Aurora, IL 60506  
Phone (630) 444-3040 Fax (630) 897-8123  
1750 Grandstand Place, Elgin, IL 60123  
Phone (630) 444-3040 Fax (847) 888-6458

**Note:** This copy of the regulations is to be used for the West Dundee Heritage Fest Chili Cook-Off only. Information not relative to the preparation of food for this event has been edited by the Village of West Dundee. To view the entire regulations, go to:

<http://www.kanehealth.com/PDFs/Food/FoodService/FS11/TemporaryFoodRegulations2011.pdf>

**TEMPORARY FOOD SERVICE ESTABLISHMENT REGULATIONS**

The following items are required for compliance with the Kane County Health Ordinance pertaining to operation of a temporary food service facility at fairs, carnivals, and other public gatherings or events.

**1. FOOD SUPPLIES**

All food supplies including meat, milk, vegetables, etc. shall be obtained from sources complying with applicable State Laws and Regulations. All food shall be clean, wholesome, and free from adulteration and misbranding.

**2. MENU RESTRICTIONS AND FOOD PREPARATION**

**Note:** The Kane County Health Department requires that all chili be prepared in a commercial kitchen.

The Village has arranged for chili cook-off participants to use the commercial kitchen at Bethlehem Lutheran Church, 410 W. Main Street (across the street from Grafelman Park) for the preparation of chili if participants have no other access to approved commercial kitchen facilities. Participants will have the option to choose either 9am – 11am or 1pm – 3pm to cook at the church on Saturday, September 17<sup>th</sup> (the day before the event). Accommodations may be made if additional prep and cooking time is required. The chili will be stored overnight in the church's refrigerator in order to ensure proper temperatures are maintained. Chili will be available to be retrieved from the church the next morning beginning at 9:30am.

Bethlehem has enough utensils, pots, and skillets to accommodate 4 cooks per session. All other items needed for cooking should be brought to the church. Sign-up for the above times is "first come, first served".

- Home prepared foods, including canned foods, will not be permitted, with the exception of non-potentially hazardous baked goods such as breads, cakes, and cookies.
- Potentially hazardous food such as cream filled pastries, custards, cream pies, potato or pasta salads using dairy products and meat, poultry, and fish in the form of salads or casseroles are prohibited.
- Establishments with proper facilities may be eligible for exceptions from these menu restrictions, but only upon prior approval of a Health Department official. Facilities such as church kitchens and commercial restaurants, etc., which are utilized for off-site preparation of food served at the event shall be inspected prior to the event and shall meet the Kane County Food Service Sanitation Regulations. **Proper temperatures must be maintained during transportation to the event.**

- All potentially hazardous food must be thawed in a refrigerator, under cold running water at an indoor event, in a microwave, or cooked frozen.
- All fruits and vegetables must be washed before used.
- **Each stand serving potentially hazardous food shall have, and use, a metal stem probe thermometer scaled in 2 degree increments from at least 0° F to 165° F to monitor food temperatures.** Thermometers will be provided by the village and collected during clean-up after the Cook-Off.
- Leftover potentially hazardous food including sandwiches shall be discarded at the end of the day. No potentially hazardous food shall be saved to use the next day.

### 3. BOOTH CONSTRUCTION AND EQUIPMENT LAYOUT

Effective shielding shall be provided consisting of glass or other durable materials where necessary to prevent contamination of food and food preparation equipment from dust, rain, flies, insects, consumer handling and other elements.

### 4. HANDWASHING FACILITIES

Handwashing facilities are located in the bathroom building in the park.

**Note:** Front counter for food service only. **NO** exposed food without sneezeguard or separation from the customer. For example, your crock pot/burner should be on a rear table and the front table is for serving only. Cheese, onions, cornbread, or other condiments can be served from a covered container on the front table.

### 5. UTENSIL WASHING AND SANITIZING

**Note:** Because washing facilities are not required for this festival, please bring multiple serving utensils with you on the festival day, just in case one is dropped on the ground or contaminated in any other way.

### 6. WATER SUPPLY AND STORAGE

Water is available in the bathroom building in the park.

### 7. REFRIGERATION AND FOOD TEMPERATURES

**Note:** No refrigeration is required during the chili cook-off.

- Potentially hazardous food, which consists in whole or in part of milk or milk products, eggs, meat, poultry or fish, shall be maintained at temperatures of 41°F or below. Condiments containing potentially hazardous food, such as sour cream or cheese, may be served in from a covered container sitting in an ice bath. (A bowl sitting inside a larger bowl filled with ice.)
- Non-mechanical, chest type coolers with ice will be allowed as a substitute for refrigerators or freezers for the storage of potentially hazardous food ie: cheese, sour cream, etc. During transportation to the booth, potentially hazardous foods must be maintained at 41°F or below using dry ice or some other approved method.

### 8. COOKING, HOT-HOLDING, AND FOOD TEMPERATURES

- Potentially hazardous food must be cooked to an internal temperature of 140°F or above with the following exceptions:
- Pork and hams, including “pre-cooked” hams, must be cooked to a minimum internal temperature of 155°F, and poultry must be cooked to a minimum of 165°F for at least 15 seconds.
- Shell eggs broken or prepared for immediate serving must be thoroughly cooked to 145°F or above for at least 15 seconds.

- A sufficient number of grills, stoves, crock pots, etc. must be provided for the heating of potentially hazardous food to the proper temperature. A sufficient number of warmers, steam tables, hot-holding cabinets, etc. must be provided to maintain potentially hazardous food at 135°F or above after cooking. **A metal stem probe thermometer with 2-degree increments shall be used to make sure these temperatures are reached.**

**Note:** Bethlehem Lutheran Church will be open on Sunday (event day), from 9:30 – 11:30 am for the retrieval and heating of your stored chili, if you wish to heat it there, or you may choose to heat it in your crock pot or on your own stove at the park site. Either way, the chili must be at 135° F by noon to be served at the event.

## **9. PERSONAL HYGIENE**

- Hands must be kept CLEAN. Hands and arms must be washed with soap and warm water before starting work and touching food; after handling raw meat or dirty dishes; after coughing, sneezing, smoking, handling cash, or visiting the toilet.
- Ready-to-eat foods such as cornbread, peppers, cheese, and other food, which will not receive any further cooking before eating, cannot be touched with bare hands. Workers must wear disposable gloves, use deli tissue, or a utensil such as a spatula or tongs or ladle. If disposable gloves are worn and they become ripped, or after coughing or sneezing, they must be replaced with new gloves. Hands must be washed with soap and water before and after wearing or changing gloves.
- SMOKING AND EATING ARE NOT ALLOWED IN THE FOOD AREA.
- Participants shall wear clean outer clothing. Hair shall be effectively restrained by tying hair back, or wearing a hair net, or baseball cap where the hair is covered and contained. Hair spray and visors are not effective hair restraints.
- People with boils, cuts, respiratory infections, diarrhea, or communicable diseases shall not be permitted to work in a food stand. Children under the age of twelve shall not be involved in the potentially hazardous food preparation and handling.

## **10. FOOD AND DRINK STORAGE AND DISPLAY**

All food supplies shall be stored off the ground on pallets or shelves. All food shall be properly covered to prevent contamination from dust, insects, human contamination, etc.

- All food on display such as cotton candy, taffy apples, egg rolls, etc. shall be covered, protected by a sneeze guard, or individually prepackaged to prevent contamination by humans, dust, or other elements.
- Wet storage of packaged food and beverage is prohibited. Ice used for cooling may not be used for human consumption.

## **11. CONDIMENTS**

Sugar, mustard, catsup and other condiments shall be individually packaged or dispensed with a utensil from an approved covered container.

## **12. ICE SUPPLY**

Ice that is consumed shall be obtained from an approved commercial source in chipped, crushed or cubed form and shall be transported and stored in single service, closed container bags. Bagged ice shall be stored in a mechanically refrigerated unit or off the ground in a covered, easily cleanable container equipped with a drain. Dippers or scoops shall be used in dispensing ice. Ice shall not be dispensed with hands, cups or glasses.

## **13. CUSTOMER UTENSILS**

Only single service cups, plates, and eating utensils shall be used for outdoor events.

**Note:** All serving cups, spoons and napkins will be provided in tasting kits provided and sold by the Rotary. One cup and one spoon for each booth will be provided in the kit. Do not refill used cups at any time.

#### **14. FOOD EQUIPMENT CONSTRUCTION AND CLEANLINESS**

- Only food equipment which is in good repair and cleanable shall be used. All equipment must be kept clean and in a sanitary condition. Equipment must be washed and sanitized before use.
- Food contact surfaces shall be corrosion resistant, non-absorbent, non-toxic, free of breaks, open seams, chips, pits, and similar imperfections. Galvanized containers shall not be used for the preparation, display, or storage of acidic drinks.
- Appropriate scoops, tongs, spoons and forks shall be provided and used to minimize manual contact with food.
- Scoops, tongs and other serving utensils shall be stored:
  1. In the food with the handle extended out of the food, or
  2. In a running water dipper well, or
  3. In a separate container of hot water in the steam table, or
  4. Washed and sanitized between use. Utensils shall be protected from bacterial potentials at all times.

#### **15. LIQUID AND SOLID WASTE DISPOSAL**

- All liquid waste shall be disposed into trash cans in such a manner as not to create a public health hazard or nuisance condition.
- An adequate number of tightly covered, watertight and washable garbage containers with tight-fitting lids shall be provided as each stand. The use of plastic bag liners is required. Cardboard boxes, paper and plastic bags are not acceptable garbage containers.

**Note:** Trash containers will be provided by the Village.

- Special containers will be necessary for the disposal of used (hot) charcoal and/or grease. It shall be the responsibility of each food stand operator to keep the grounds surrounding their stand free of food scraps, paper, and other debris.

#### **16. TOILET FACILITIES**

Proper toilet facilities are available in the park.