



The Sedalia Center's
21st ANNUAL CHILI COOK-OFF
Saturday, October 21, 2017
Sponsored by Bank of the James
CWTUMAPPLICATION.

Chili Team Name: _____

Contact Person: _____

Address: _____

Email: _____

Phone (Day): _____ (Eve): _____

Name of Organization: (If applicable) _____

Team Members: (Including Contact Person, maximum of 4 members, no exceptions.)

* *Additional members will have to purchase individual ** tickets

1) _____

2) _____

3) _____

4) _____

Please return this application to:

The Sedalia Center

1108 Sedalia School Road
Big Island, VA 24526

Questions? Call The Sedalia Center at 434-299-5080.



CHILI TEAM INFORMATION

Cooking:	5:30am to 11:30am
Chili Tasting:	Noon to 5:00pm
Judging:	11:30 am (For Best Tasting and Best Presentation.)
Vote Buckets:	Collected at 4:00pm (For People's Choice Award.)
Awards:	4:30 pm
Required:	12 gallons of Chili — Cooked on site.
Entry Fee:	FREE
Teams:	Maximum of 4 Team Members! No exceptions.
Trophies Awarded:	<ul style="list-style-type: none">* 1st, 2nd, 3rd for Best Tasting Chili* Best Presentation* People's Choice Award

ALL COOKING MUST BE DONE ON SITE. Tasting cups, spoons, paper towels, and hand washing stations provided by The Sedalia Center. Teams must provide their own tent/table setup, All teams must comply with the attached Virginia Health Department Requirements.

Electric Hookup.	110V hookup available upon request. Teams to supply their own extension cords.
Camping:	Teams Camp Free. Public Camping available. \$20 RV with electric hookup. \$10 Rough.

If you have any questions call 434.299.5080 or email office@sedaliacenter.org. Visit www.sedaliacenter.org for more information.

VDH Guidelines for The Sedalia Center's Annual Chili Cook-Off

SATURDAY, OCTOBER 21, 2017

ALL FOOD MUST BE PREPARED ON SITE THE DAY OF THE EVENT. NO EXCEPTIONS.

NO WILD GAME or RECREATIONALLY CAUGHT FISH ALLOWED.

LOCAL FARM RAISED MEATS only acceptable if they are processed at a USDA approved facility.

Only use foods from approved commercial sources (grocery stores, food wholesalers).

If there is any question about what is allowed please contact the Health Department prior to the event.

NO HOME CANNED FOODS (MEATS OR VEGETABLES) ALLOWED.

Home grown or fresh local produce is allowed as long as it is cleaned and handled properly.

FOOD STAND SET UP:

- Hand washing station — provided by The Sedalia Center
- Over head covering (tent, canopy, umbrella)
- Grill/cooking equipment does not have to have overhead protection but keep food covered/protected
- Food & single service items kept off the ground
- A barrier between the public & the cooking/serving area
- Sanitized wipes (Clorox) for wiping surfaces
- If you are bringing wiping cloths/bar towels they should be stored in sanitizer when not in use (1 gallon water to 1 tbsp. plain bleach)
- 3 compartment sink for wash, rinse & sanitize of equipment optional or available at The Sedalia Center

NO BARE HAND CONTACT WITH READY TO EAT OR COOKED FOOD.

- Use suitable utensils such as: scoops, tongs, spoons, etc., or disposable plastic gloves when handling food.
- Bring enough utensils to change out if they become dropped, soiled or contaminated.
- No homemade utensils, canoe paddles, branches etc.

FOOD TEMPERATURES:

- Cold food should be kept at 41 degrees F. or below. Coolers with ice are acceptable.
- Hot food should be kept at 135 degrees F. or above. Grills, gas burners are acceptable.
- Cook all raw animal foods (chicken, beef, pork, etc.) to 165 degrees E
- Have a food thermometer (bi-metallic stem) thermometer to check food temperatures.

CONDIMENTS FOR SELF-SERVICE SHOULD BE IN INDIVIDUAL PACKETS/POUR TYPE DISPENSERS OR COVERED CONTAINERS.

FOOD HANDLERS.

- Food handlers should not work if they are sick or if they have the following symptoms: diarrhea, fever, vomiting, jaundice, sore throat with fever, discharges from the eyes, nose or mouth, infected wounds.
 - Food handlers outer garments should be clean.
- No eating, drinking or smoking while preparing, cooking or serving food.
 - Effective hair restraints (ball caps, hats, visors, etc.) required.
 - Hand sanitizers and sanitized hand wipes may be used but are not a substitute for hand washing.
 - Food handlers must wash hands with soap & water before work, before putting on gloves, after using the restroom, after handling raw animal foods, after eating, drinking or smoking or as often as necessary to remove soil & contamination.