

FORTUNA CHAMBER OF COMMERCE & FORTUNA "CHILI SOCIETY"

Proudly Present

**2018 CHILI COOKOFF**  
**MONDAY, JULY 16th, 2018**

Come One, Come All, Join the Fun – No Experience Necessary!!  
Return entry forms & fee by **4 O’Clock on Thursday, July 12th** to the:  
Fortuna Chamber of Commerce



735 14th Street, Fortuna, CA 95540  
Phone: 707.725.3959 Fax: 707.725.4766  
or [erin@fortunachamber.com](mailto:erin@fortunachamber.com)

**Fee of \$25/team**

OFFICIAL ENTRY FORM – QUESTIONS? CALL EVENT CHAIRPERSON BOB JUDEVINE 726-7718

BUSINESS OR GROUP NAME: \_\_\_\_\_

CONTACT PERSON: \_\_\_\_\_ PHONE #: \_\_\_\_\_

E-MAIL: \_\_\_\_\_

TEAM NAME (Judged Category, Be Creative!): \_\_\_\_\_

CHILI NAME: \_\_\_\_\_

BOOTH LOCATION PREFERENCE (if any and subject to availability): \_\_\_\_\_U\_\_\_\_\_

TROPHIES AWARDED FOR (please mark all that apply):

**People’s Choice Chili**

**Best Beef Chili (No Beans)**

**Best Professional Chili (local restaurants & caterers)**

**Fortuna’s Best Chili**

**Rookie of the Year**

**Fortuna’s Hottest Chili**

All teams will be evaluated for: **Best Dressed Team, Judge’s Favorite Bribe,**  
**Best Team Name, Best Booth, and People’s Choice Chili**

Teams must have the following materials: 3 to 4-ounce bowls (no Styrofoam), Spoons, Napkins, and enough chili and supplies to feed 700.

## FORTUNA “CHILI SOCIETY” 2018 CHILI COOKOFF OFFICIAL RULES

1. True chili is defined by the Fortuna “Chili Society” as any kind of meat, or combination of meats, with or without beans, cooked with chili peppers, various spices and other secret ingredients, cooked into a spiced stew.
2. Health concerns are of primary importance. Cooking areas shall comply with applicable health requirements. The Humboldt County Department of Public Health, Division of Environmental Health guidelines for temporary food booth compliance are included with this packet. Call 707.445.6215 for clarifications. Health Department regulations are enforced.
3. **New for 2018! Please bring a pocket dial stem thermometer to ensure your chili reaches a minimum of 165 degrees, and is held at 135 degrees or hotter.**
4. It is NOT necessary for individual teams to obtain a permit from the County Public Health Department. The Fortuna Chamber of Commerce has obtained a group permit for the event. **You will need an enclosed booth.** Most canopy’s come with zipped or Velcro attached sides.
5. Consumption of alcoholic beverages on public streets is against the law.
6. **Cooking teams can set up beginning at Noon.** Teams will be assigned a slot on Main Street, between 9<sup>th</sup> and 12<sup>th</sup> Streets. **Cooking may begin at Noon; offsite prep is allowed though it must be in a commercial kitchen subject to all health department guidelines.**
7. Officials will be on-site beginning at Noon to answer questions and give final instructions. Check in at chamber booths set up at either end of the closed street for your location.
8. Contestants are responsible for supplying all ingredients, cooking utensils, stoves or barbeques, tents and tables, a Health Department compliant booth and any other items needed for preparation of your chili. Containers for People’s Choice tickets will be provided.
9. **The Fortuna “Chili Society” will provide 5 pounds of ground beef to the first 20 contestants courtesy of Humboldt Cattlewomen. Contestants need to provide bowls (anything but Styrofoam), spoons and napkins for 700 people.**
10. **Every member of your team must be willing to eat one 3oz cup of your chili prior to turning it in to the judges. If you are competing for hottest chili plan on eating it and post a “hot chili” sign provided..**
11. There are five judges. **Judges love to be bribed, and will be visiting booths beginning at 3 p.m. looking for the**
12. **BEST BRIBE, BEST DRESSED TEAM, BEST BOOTH, and BEST TEAM NAME.**
13. **Chili is to be ready for at 4:30 p.m. for judged TASTING.** Each team will be provided with 5 containers (approximately ¼ cup) for chili tasting for the judges. No additional items can be served with the judge’s Tasting chili. Samples to be judged must be in the containers provided by the “Chili Society.” If you are competing in the Hottest Chili category, you should provide 2 additional samples, for a total of 7 containers
14. You can expect to have about 700 people sample your chili. Chili must be ready for the public by 5 p.m.  
**PLEASE DO NOT SERVE PUBLIC UNTIL 5 P.M.**
15. It is the responsibility of each team to clean their area and remove all garbage and property.
16. The decisions of the judges are final. **WHINERS WILL BE DEALT WITH TO THE FULLEST EXTENT OF THE “CHILI SOCIETY” LAW.**

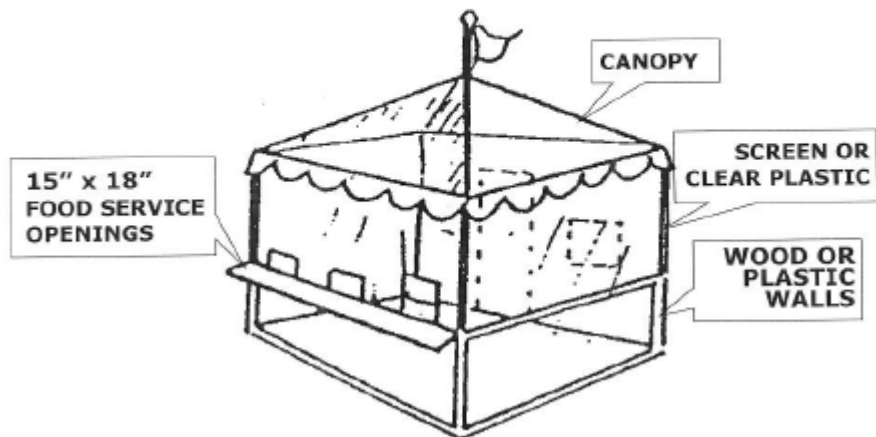
**Any questions regarding the Chili Cookoff may be directed to the Fortuna Chamber of Commerce: 707-725-3959, Or contact event chairperson, Bob Judevine 707-726-7718 ([bjudevine@redwoodcapitalbank.com](mailto:bjudevine@redwoodcapitalbank.com))**

# Temporary Food Facility Booth

Taken from the Humboldt County Health & Human Services booklet. For more information contact Environmental Health at 707.445.6215.

- Provide a fully enclosed booth with roof and walls to prevent food contamination
- Provide a hand washing station (water dispenser above a 5 gallon bucket, with soap in a dispenser and paper towels)
- Store all food at least 6" above the ground & protect food with covers or lids
- Properly dispose of waste water in the gray water tank provided by the event organizers, not on the ground
- All cooked chili must be heated to 165° and held at 135° or above and checked with a metal stem thermometer. All cold food must be kept below 45°
- No smoking, eating, or drinking in the booth
- No live animals
- Store all garbage in plastic garbage bags or leak-proof cans

## EXAMPLE OF A FOOD BOOTH



## Metal Stem Thermometer



## Example Handwashing Station

