



## ABC Annual Chili Cook Off – Competitors Package

**Event Date: November 10, 2022**

**Event Location: The Apopka Amphitheater, 3710 Jason Dwelley Pkwy, Apopka, FL 32712**

**Please read this package thoroughly, as guidelines and schedules might have changed.**

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### ***Schedule***

11:00 a.m.	4:00 p.m.	Competitor Booth Set-up open/ Competitors may begin cooking <b>ON-SITE ONLY</b> at this time
2:30 p.m.	3:30 p.m.	ABC Staff will distribute turn-in containers for judging to your tables and answer any questions
4:15 p.m.		Competitor booth set-up complete
4:15 p.m.	6:00 p.m.	Judging Begins
5:00 p.m.	6:30 p.m.	Chili Cook Off opens to public/Voting booth open to attendees
6:00 p.m.	6:30 p.m.	Judge's Choice Awards handed out to winners.
6:30 p.m.		Voting booth closes/Votes tabulated at this time
7:15 p.m.	7:30 p.m.	Approx. start time of Awards Program
7:30 p.m.	8:00 p.m.	Event closes/Clean-up/Leave property as you found it

### **Competitors Rules & Guidelines**

#### ***Qualifications for teams***

All teams entered in the Central Florida Chapter ABC (CFC ABC) Annual Chili Cook Off must be sponsored by an ABC member (you must be an ABC member to participate). Teams do not have to be made up of members from the same company.

### ***Booth Set-up***

Each team will receive the following, to successfully compete in the Chili Cook Off.

- (1) 10' x 10' Booth space, on the lawn
- (2) 6' folding tables without linen or cover
- (2) folding chairs
- Napkins, spoons, 2 oz. ramekins (plastic/disposable)
- (1) Styrofoam turn-in container for samples to be delivered to judging drop-off point
- Sponsored beverages (keg beer and water) offered from 5:00 to 7:30 p.m.

It is recommended that those Competitor Team members who will be cooking the day of the event bring the following:

- Snacks
- Sunscreen
- Bug Spray
- Sunglasses
- Water/Gatorade
- Tent

### ***Team should provide:***

- 4 to 5 gallons of Chili
- Company signage
- Cooking utensils, sanitary gloves, equipment, extension cords/surge protectors, wood, charcoal, disinfectant, etc.
- Costumes/uniform for your table staff
- Table decorations, including tablecloth, etc. to provide theming of booth
- **Competitors may provide additional nonalcoholic beverages and food items to be served to attendees.**

### ***Food Safety***

For additional information on food safety and preparation, please go to the following link.

[USDA Food Safety Education](#)

**ALL TEAMS ARE RESPONSIBLE FOR KEEPING COOKING AREAS CLEAN DURING THE EVENT AS WELL AS A COMPLETE CLEAN UP OF AREA AT END OF THE EVENT.**

**COOKS ARE REQUIRED TO WEAR GLOVES WHILE PREPPING AND COOKING FOOD**

### ***Booth Selection***

Competitors booth selection will be selected by CFC ABC staff. Location will be dictated by the order in which your company registered for the event. A final floorplan and booth # will be distributed to you and your team prior to the event.

### ***Team Names & Badges***

CFC ABC will provide blank badges with printed company logo, total of six (6) badges, per Competitor Team. Please submit a team name for use in the Chili Cook Off, which will also be printed on name badge by **Friday, November 4, 2022.**

### ***Electricity***

Electricity is very limited within this venue. Competitors are welcome to cook onsite away from their booth where outlets are located if preferred, and then move to their booth once event begins.

**It is highly encouraged that competitors plan on cooking with propane and keeping the chili hot in this manner.**

### ***Rules for Competition***

During the competition, CFC ABC staff has final interpretation of the rules, however, may not change the rules of competition for any reason.

- Chili must be prepared and cooked on site
- **Gloves must be worn at all times while prepping and cooking chili**
- Each team **MUST HAVE A LIST OF ALL INGREDIENTS** readily available to guests with food allergy concerns, of food that is served from each booth
- Ingredients may be chopped, sliced or diced prior to the event. Meat can be browned prior to the event. Chili must be constructed and cooked onsite, the day of the event.
- **NO MIXES OR FILLERS ARE TO BE USED** (pasta, rice, oatmeal, etc.) – Beans are allowed
- Any extras or toppings (onions, hot sauce, cheese, toppings, etc.) must be provided by the team.
- **NO EXTRAS, SIDES OR TOPPINGS (onions, hot sauce, cheese, cornbread, etc.) MAY BE INCLUDED IN THE TURN-IN BOX CONTAINING CHILI SAMPLES SUBMITTED TO JUDGES.** *Due to COVID-19, if you would like to hand out additional toppings at your booth they need to be served by your team wearing gloves, not set out for anyone to grab themselves.*
- Teams must provide a way to keep chili warm. The temperature of your chili must reach at least 140 degrees before it can be served to guests and judges.
- All Competitors must maintain cooking sites in an orderly and safe manner, while using good sanitary practices. **Sanitary gloves should be used at all times while handling food.**
- Be prepared to serve your chili from 5:00 -7:00 p.m. Judges Choice Winners will be announced within the first hour and People's Choice Winners will be announced towards the event of the event.

### ***Safe Cooking Temperatures***

- Teams must cook all raw beef, pork, lamb and veal steaks, chops, and roasts to a minimum internal temperature of 145 °F (62.8 °C) as measured with a food

thermometer before removing meat from the heat source.

- Ground meats: Cook all raw ground beef, pork, lamb, and veal to an internal temperature of 160 °F (71.1 °C) as measured with a food thermometer.
- Poultry: Cook all poultry to an internal temperature of 165 °F (73.9 °C) as measured with a food thermometer.

### ***Judging guidelines***

- Samples will be judged based on aroma, consistency, taste, and after-taste/bite

### ***Disqualification***

Any entry can be disqualified for any of the reasons stated above as well as the following:

- **ABSOLUTELY NO ALCOHOL WILL BE DISTRIBUTED BY COMPETITORS TO GUESTS OF THE EVENT. FAILURE TO ABIDE WILL RESULT IN IMMEDIATE DISQUALIFICATION FROM THE COMPETITION.**
- Not wearing proper face mask covering or gloves when prepping and cooking chili.
- Evidence of marking inside or outside of turn-in box that identifies the submitting team to any judges.
- Toppings or sides are added to the turn-in containers for judging
- Failure to submit (7) samples to turn-in location at designated time

**FAILURE TO ABIDE BY ALL OF THESE RULES OF BEHAVIOR WILL RESULT IN IMMEDIATE DISQUALIFICATION FROM THE EVENT!**

### ***Prizes and Awards***

- Trophies for 1<sup>st</sup>, 2<sup>nd</sup> and 3<sup>rd</sup> place, Best Chili – awarded by a panel of judges selected for the competition
- Trophies for 1<sup>st</sup>, 2<sup>nd</sup> and 3<sup>rd</sup> place, People's Choice Award – awarded by attendees of event
- Ribbons for 1<sup>st</sup>, 2<sup>nd</sup> and 3<sup>rd</sup> place, Best Themed Booth – awarded by attendees of event
- Trophy for Spiciest Chili – awarded by a panel of judges selected for the competition

### **Additional Event Information**

#### ***Attendee Registration***

The Central Florida Chapter ABC Annual Chili Cook Off is open for all CFC ABC members to attend. Competitors, please encourage your team members to attend as tasters, to vote and network.

No pre-registration or RSVPs are necessary for current CFC ABC members to attend. Tasters can check in at the registration booth the evening of the event.

Complimentary draft beer and water will be provided to all that attend.

## ***Day of Contacts/Questions***

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