

2010 CHILI CHALLENGE

FRIDAY, OCTOBER 15, 2010, 5-8 PM



www.lambsfarm.org

TAKE THE HEAT AND GET INTO THE KITCHEN!

2010 Community Chili Challenge Entry Form

Be creative! Have fun! Stand out in the crowd! Make them remember you! Who wouldn't want a taste of "Double Barreled Smokin' Chili" by a team nicknamed "Chili the Kidd". Are you inspired? GOOD! Please provide us with the following information:

Today's Date: _____ Number of People on Your Team: _____

Team Name: _____ Head cook's name: _____

Head Cook's Address: _____

City: _____ State: _____ Zip: _____

Phone: _____ Email: _____

Chili Name: _____

I have read and understand the rules on the following page.

Teams must bring a minimum of 3 (three) gallons of chili per entry, you are certainly welcome to bring more. Teams are responsible for bringing their own table, chairs, table coverings, etc. You are strongly encouraged to decorate your cook site to draw attention to and create excitement at your area! Please contact Claudia Stevens at (847) 990-3750 or crs@lambsfarm.org for additional information.

Please enclose a payment for \$25. Please make checks payable to Lambs Farm.

Please Charge my Credit Card \$ _____

Visa® MasterCard®

Card #: _____ Exp. Date _____

Signature: _____

Please send entry form and payment to:

Claudia Stevens, Lambs Farm
14245 W. Rockland Rd.
Libertyville, IL 60048



Empowering people with developmental disabilities to lead personally fulfilling lives.

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Barn Burner
BAR-B-Q
AT LAMBS FARM

www.lambsfarm.org

THE RULES

Welcome to the Chili Challenge! This is an informal People's Choice Award competition, so come, cook your chili and have a great time!

Teams may enter either red or green chili. Teams may also choose to use one or more of the following items: beans, pasta, rice or other fillers. You will be responsible for providing a minimum of three gallons of chili. Spoons and sample cups for tasting will be provided.

The following are a list of rules set forth by the Lake County Health Department and Community Health Center. Teams will be required to have:

- A closed container with a running water spigot dispensing clean, potable water and bucket to catch the wastewater for handwashing
- Four labeled containers for
 - Wash
 - Rinse
 - Sanitize
 - Wiping cloth storage
- Sufficient potable water (hoses used to obtain municipal water must be food grade)
- Water, handsoap and paper towels (for handwashing — 20 seconds)
- Dishwashing soap and sanitizer (bleach, iodine or quaternary ammonia)
- Appropriate chemical test strips to test sanitizer concentrations
- Metal stem thermometer accurate to +/- 2°F and read 0 to 220°F
- Equipment and utensils which are in good condition (no chips, pits, etc.)
- Equipment and utensils that have been cleaned AND sanitized
- Sufficient refrigeration to hold cold, potentially hazardous foods at 41°F or below (refrigeration shall be plugged in early enough so that units reach 41°F or below before storing food in them)
- Hot holding devices to maintain hot, potentially hazardous foods at 140°F or above
- Food shall be from an approved source (labeled and stored in food-grade containers) and prepared in a licensed food service facility or at the event — home prepared is not allowed
- Sufficient (durable and easily cleanable) garbage containers (including dumpsters with lids) to hold all garbage and refuse that accumulates — must be covered when not in use or filled
- Single service articles (plastic forks, plates, etc) provided for customers
- Food, utensils and food equipment stored 6" above the ground
- Provide facilities to dump wastewater and/or used grease
- Provide enough utensils to avoid bare hand contact with ready-to-eat foods (e.g. gloves, deli tissues, tongs, etc.)
- Food stand constructed to prevent contamination of food and facilitate cleaning of the food preparation area
- All toxic chemicals stored in a separate area away from food and food prep surfaces
- Effective hair restraints provided for all employees handling food



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