HOLY FAMILY CATHOLIC CHURCH
CHILI COOK-OFF
OFFICIAL PARTICIPANT RULES

Please read all rules before registering. Registration indicates agreement to follow all rules.

Official Participant Rules

1. **Eligibility and Team Composition:** All participants must meet event eligibility requirements and comply with established team-size limits. Teams should be comprised of three (3) to five (5) people.

2. **Registration and Capacity:** Participants must register by the published deadline. A wait list will be created if registration exceeds capacity.

3. **Number of Entries:** Each team is permitted one (1) chili entry.

4. **Chili Quantity and Containers:** Each team must provide a minimum of two (2) gallons of chili, sufficient for approximately 128 two-ounce servings. Chili must be brought in clean, covered, half-size hotel/steam-table pans. Holy Family will provide pan disposable pans. Teams will need to pick up pans the week of the cook-off at the reception desk during business hours.

5. **Preparation Location:** All chili must be prepared off-site and transported to the event hot, in accordance with the food safety requirements outlined below.

6. **Food Safety:** Participants must follow all food safety expectations below. Organizers reserve the right to remove any food that does not meet temperature or sanitation requirements.

7. **Ingredients and Allergens:** All ingredients must be disclosed during registration, including common allergens. An ingredient list will be displayed at each team's booth. Exact recipes and ingredient quantities are not required.

8. **Heat Level Categories:** Each chili entry must be identified on the registration form by one of the following heat levels: Deadly, Hot, Medium, or Mild.

9. **Equipment and Heating:** Only event-approved warming equipment may be used. Gel fuel must be used with approved steam-table warming trays.

10. **Booth Space:** Each team will be provided with one (1) eight-foot table and one (1) six-foot table. Participants must remain within their assigned space and keep all walkways and exits clear.

11. **Supplies and Toppings:** Holy Family will provide foil trays, gel fuel, tables, white plastic tablecloths, two-ounce serving cups, disposable gloves, and signage. Participants are responsible for providing their chili, desired toppings (dairy products must be chilled at all times) , and 2oz (¼c) serving spoons.

12. **Arrival and Readiness:** All teams must check in, complete setup, and be ready to serve by 11:00 a.m. Teams may arrive as early as 9:00 a.m. to begin preparations. Late arrivals may be excluded from judging or participation.

13. **Judging and Voting:** Entries will be evaluated according to the announced judging and voting procedures. Event organizers reserve the right to implement tiebreakers or disqualify entries that fail to comply with event rules.

14. **Awards: Awards** will be presented in the announced competition categories.

15. **Participant Conduct:** All participants are expected to demonstrate courtesy, sportsmanship, and respect for Holy Family Catholic Church, fellow contestants, volunteers, judges, and guests. Conduct must remain family-friendly and appropriate for a parish event.

16. **Cleanup:** Teams are responsible for cleaning their assigned spaces and removing personal equipment, leftover food, decorations, and trash before leaving.

17. **Event Changes or Cancellation:** Holy Family Catholic Church reserves the right to modify event schedules, locations, capacity, format, or rules as necessary due to safety, weather, facility, or operational considerations.

FLORIDA-BASED FOOD SAFETY EXPECTATIONS

Holy Family Catholic Church requires all chili cook-off participants to follow the food safety practices outlined below. These expectations are adapted from the Florida Department of Business and Professional Regulation (DBPR).

1. **Health and Handwashing:** Participants must not prepare or serve food while experiencing vomiting, diarrhea, fever, infectious illness, or open/infected sores. Hands must be washed thoroughly before handling food, after breaks, after possible contamination, and when changing gloves.

2. **No Bare-Hand Contact:** Use clean utensils, tongs, deli tissue, or single-use gloves when handling ready-to-eat toppings, garnishes, and other ready-to-eat foods.

3. **Hot and Cold Holding Temperatures:** Hot chili must be maintained at 135°F or above.

5. **Reheating Requirements:** Previously cooked chili must be reheated to an internal temperature of 165°F within two hours before being placed in hot-holding equipment at 135°F or above.

6. **Temperature Checks:** All participants must cooperate with food temperature inspections using a clean probe thermometer.

7. **Food Protection and Cross-Contamination:** All chili, toppings, utensils, and food-contact surfaces must be protected from contamination. All utensils and food-contact surfaces must be properly cleaned and sanitized.