



2024 Brighton, IL Brews, Eats & Beats
Schneider Park Brighton, IL
September 21, 2024 5:00pm-8:00pm

FALL FESTIVAL

CHILI

COOK OFF



Registration: \$25

- 1st Place \$250**
- 2nd Place \$150**
- 3rd Place \$100**
- People's Choice \$100**
- Judging 5:30pm**

Team Name _____

Chief Cook _____

Mailing Address _____

Phone Number _____

E-Mail _____

Chili Contest Registration Fee \$25.00

Fees are non-refundable
REGISTRATION FEES ARE DUE BY:

September 6, 2024

LATE ENTRIES MUST BE APPROVED

Make Checks payable to the Village of Brighton

Memo Chili Cook Off

Mail entry form and fee to:

Village of Brighton

P.O. Box 458

Brighton, IL 62012

Or turn in to the Village Clerk's Office 206 s. Main St. Brighton, IL 62012

ALL PARTICIPANTS ARE TO FOLLOW THE RULES & GUIDELINES SET OUT FOR EACH COMPETITION

Rules & Guidelines can be found on the village website www.brightonil.com or at the Clerk's Office

Chili Cook Off questions: Christy Jones 618-540-8848 cjones.mbt@gmail.com

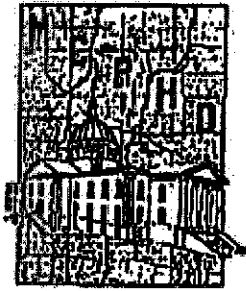
I, _____ agree to assume liability for the distribution of all provided food and agree to follow local health regulations and rules/guidelines set forth for the competition.
I agree to hold harmless the Village of Brighton, Committee Members, and/ or any affiliates of each.

Signature _____ Date _____

Macoupin County Department of Public Health requires their Temporary Event Application to be filled out. Please fill out the form attached to the Rules & Guidelines and bring with you the day of the event.

Brighton, IL Chili Cook Off Rules-Guidelines-Prize Info
September 21, 2024 5:00pm-8:00pm

1. This is a "Cook It and Bring It" competition - the chili must be prepared at your location and brought to the site to be served from a crock-pot or other suitable warming device.
2. Chili must be made from scratch; raw meats, vegetables and spices. Beans and chili spice packs are approved ingredients for this chili competition. Pre-made chili mixes are not allowed.
3. You must comply with local health regulations in the preparation of your chili.
4. All chili is to be served in a sanitary manner. Conditions are subject to inspection. In addition, failure to comply is subject to disqualification for that team.
5. Please bring a typed list of all ingredients as a precaution for individual tasters with allergies.
6. **Contestants are responsible for supplying all their own cooking and serving utensils, TABLES and chairs (Tables should be no longer than 6') and extension cord (at least 25').**
7. Brighton Park Committee will provide: serving cups, spoons, judging cup and People's Choice voting jars.
8. Prepare as much chili as possible for a large crowd (3-5gallons). Every team is required to pass out servings of chili.
9. Electric set up only (crock pot, roaster, etc.)-Electric is provided in registration fee-**Please bring an extension cord (at least 25').**
10. At least one person must be at the table while the event is open from 5:00pm-8:00pm.
11. **Check in is 4:00pm and you will be shown to your exact location. Please do not arrive any later than 4:30pm so there is enough time for set up.**
12. Chili must be heated and ready to serve at 5:00pm.
13. Judging cups will be collected at 5:30pm. Awards will be presented at end of event after People's Choice has been collected.
14. Judging will be done by 4-6 community leaders and festival organizers based on the following categories:
 - Color -- Does the chili look appetizing? Does it look bright and colorful or dull and bland?
 - Aroma -- Does it smell good? Does the aroma make you want to dig in?
 - Consistency -- How is the meat-to-sauce ratio? It shouldn't be runny, mushy or overly thick.
 - Taste -- How is the flavor? Do the ingredients blend well, or is one too overpowering? Does the first bite make you want another one?
 - Aftertaste -- Once you swallow, is there a spicy taste ("bite") that stays on your tongue? Is it pleasant?
15. Cash prizes will be given to **1st (\$250), 2nd (\$150) and 3rd (\$100)** place winners.
16. **People's choice will be selected by attendees of the event.** Each attendee will be asked to vote towards their favorite chili and a **\$100** award will be given to the overall winner.
17. Vendors are responsible for cleanup. Teams that fail to clean up and remove all personal items will not be allowed to participate in future events.
18. Teams must check out before leaving the site.
19. Brochures and promotional products are permitted to distribute to attendees for businesses, organizations and restaurants participating in the event.



TEMPORARY EVENT APPLICATION
MACOUPIN COUNTY DEPARTMENT OF PUBLIC HEALTH
509 Illinois Ave., Gillespie, IL
Phone (217) 839-4111 or (217) 710-9113
www.mcphd.net

Name of event: _____
Event Address: _____ City: _____
Sponsored By: _____ Vendor Name: _____

Person in Charge: _____ Phone Number for day of event: _____
Mailing Address: _____ City: _____ Zip: _____
Contact Telephone Number: _____
Email: _____

Food Preparation Date: _____ Prep Location: _____ Prep Time: _____
Will food be transported from another location? _____ If yes, method: _____
Event Dates: _____ Event Location: _____
Event Setup Time: _____ Event Times of Operation: _____

Menu Items	Source (where menu items/ingredients are purchased)

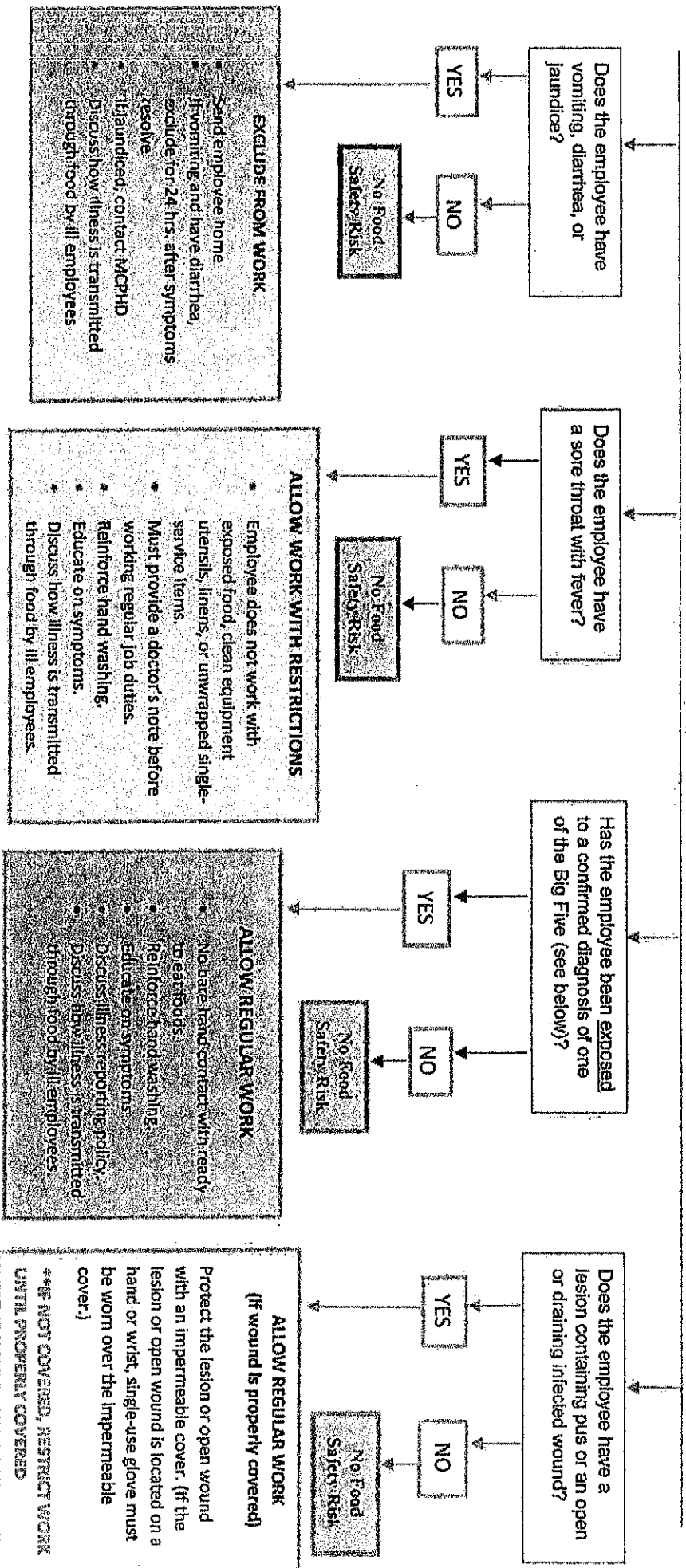
Please list any Certified Food Protection Managers that may be present on site:
Name: _____ ID Number: _____ Expiration Date: _____

Applicant Name: _____ Signature: _____
Date: _____
Inspectors Signature: _____

Macoupin County Public Health Department Employee Illness Decision Guide

Use this flow chart to determine if an employee with an undiagnosed illness can spread the illness through food and should be restricted or excluded from work.

Employee calls manager to report illness. PIC asks EACH of the following questions:



If a food employee reports a diagnosis of one of the Big Five: Typhoid Fever (Salmonella Typhi), Hepatitis A virus, E. Coli (Shiga toxin-producing), Norovirus, Shigella, or Salmonella (nontyphoidal), immediately exclude the employee from work and contact Macoupin County Public Health Department at 217-839-4111.

*Chart is for facilities serving non HSP (highly susceptible populations) only.

**Reference 2017 FDA Food Code Chapter 2, Subpart 2-2 Employee Health for further guidance and for facilities serving HSP.