



# 2024 Brighton, IL Frighten Brighton Schneider Park Brighton, IL October 19, 2024 3:00pm-6:00pm

Team Name \_\_\_\_\_  
Chief Cook \_\_\_\_\_  
Mailing Address \_\_\_\_\_  
Phone Number \_\_\_\_\_  
E-Mail \_\_\_\_\_

# FRIGHTEN BRIGHTON CHILI COOK OFF



**Registration: \$25**  
**1<sup>st</sup> Place \$250**  
**2<sup>nd</sup> Place \$150**  
**3<sup>rd</sup> Place \$100**  
**People's Choice \$100**  
**Judging 4:00pm**

Chili Contest Registration Fee \$25.00  
Fees are non-refundable unless event canceled

**REGISTRATION DUE BY:**  
**October 11, 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 into 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](http://www.brightonil.com) or at the Clerk's Office

**Chili Cook Off questions: Christy Jones 618-540-8848 [cjones.mbt@gmail.com](mailto: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**  
**October 19, 2024 3:00pm-6:00pm**

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 3:00pm-6:00pm.
11. **Check in is 2:00pm and you will be shown to your exact location. Please do not arrive any later than 2:30pm so there is enough time for set up.**
12. Chili must be heated and ready to serve at 3:00pm.
13. Judging cups will be collected at 4:00pm. 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 **1<sup>st</sup> (\$250), 2<sup>nd</sup> (\$150) and 3<sup>rd</sup> (\$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.

# Macoupin County Public Health Department

509 Illinois Ave.  
Gillespie, IL 62033

Phone: 217-839-4111

Fax: 217-839-3809

You play an important role in providing safe food to the general public.

As a food handler, you have a responsibility to report symptoms and conditions listed below.

I agree to report to the person in charge the following symptoms of foodborne illness:

1. Vomiting
2. Diarrhea
3. Jaundice- yellow skin or eye color
4. Sore throat with fever
5. Infected wounds

I agree to report to the person in charge if a doctor says that I have one of the following infections:

**T—H—E—N—S—S**

1. Typhoid Fever (Salmonella Typhi)
2. Hepatitis A
3. E. Coli, Shiga toxin-producing (STEC)
4. Norovirus
5. Salmonella (nontyphoidal)
6. Shigella spp.

I agree to report to the person in charge if I am exposed to foodborne illness in the following way:

1. I am exposed to a confirmed outbreak of foodborne illness.
2. Someone who lives in my house is diagnosed with a foodborne illness.
3. Someone who lives in my house attends an event or works in a place which has a confirmed outbreak of foodborne illness.

### Employee Acknowledgement

I understand that if I fail to meet the terms of this agreement, action could be taken by the food establishment or the Macoupin County Public Health Department that may affect my employment.

Employee name (please print): \_\_\_\_\_

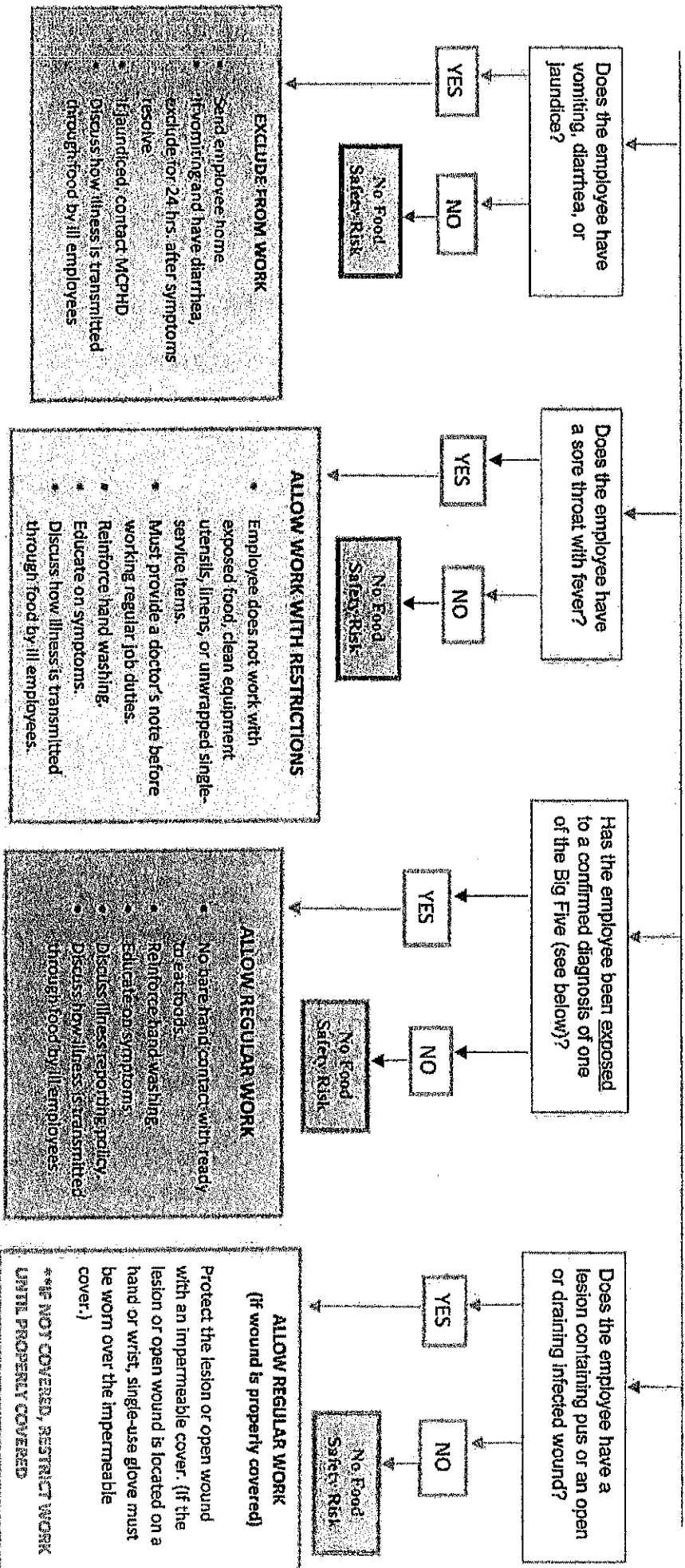
Employee signature: \_\_\_\_\_ Date: \_\_\_\_\_

Signature of Person in Charge: \_\_\_\_\_ Date: \_\_\_\_\_

# 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.