

# 42<sup>nd</sup> Annual Ocean Beach Street Fair & Chili Cook-Off

2022: Amateur and Restaurant Divisions!



**Saturday, June 25, 2022**

## Chili Cook-Off Information and Application

Thank you for your interest in entering our 42nd Chili Cook-Off on Saturday, June 25, 2022! This event is sponsored by the Ocean Beach MainStreet Association in partnership

with the Ocean Beach Town Council. Proceeds from the Chili Cook-Off go towards Friends of OB and OBMA Clean & Safe Program. Please review the following information and submit your application as soon as possible. Deliciousness, glory, and cash prizes await!

### Schedule

**Date:** Saturday, June 25, 2022

**General Fair Hours:** 10 a.m. to 8 p.m.

**Chili Cook-Off Setup:** begins at 6:00 a.m.

**Mandatory meeting for Chili Cook-Off Participants:** 10:00 a.m. at the Judges' Tent (additional procedures and essential information will be discussed)

**Chili Cook-Off Opens:** 11:00 a.m. (your chili must be up to the required temperature of 165 degrees F by this time)

**Chili Cook-Off Closes:** 2:30 p.m.

**Awards Presentation:** between 2:00 p.m. and 3:00 p.m. on the Main Stage; Head Cook or representative from each team must be available to appear on stage during the award ceremony.

### Location

The Chili Cook-Off is located in the grassy triangle at the foot of Newport Avenue just north of the festival's Main Stage.

### Parking

When you arrive on June 25, you will be assigned your space and given your parking pass for one standard-sized vehicle to park in the lot just north of the Lifeguard Tower. All cars must be parked in the reserved area before 9:00 a.m. because cars will not be allowed inside the fair boundaries after that time.

### Application Fees and Requirements - **IMPORTANT**

**Non-refundable entry fee:** \$35, payable to Ocean Beach MainStreet Association (cash, check, credit card, or money order)

**County Health Department forms:** Please be sure to read the enclosed San Diego County Health Department forms and complete the areas highlighted in yellow; return these forms with your entry fee and application form.

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**Application form:** Please fill out and return the application form below with your entry fee and health forms to apply.

**Acceptance:** You will be notified by OBMA when your application is accepted.

## Chili Preparation Information

All chili must be **heated on site**, be **ready to serve by 11:00 a.m.**, and be at the **proper temperature** according to Health Department requirements (165 degrees F). Inspectors will check the temperature of your chili.

For contestants who will be preparing and cooking **on site**: plan to set up immediately upon arrival. It's much easier to heat your chili in smaller pots to ensure it will be up to temperature.

For contestants who will be preparing in advance **off site**: You must provide documentation that your chili was prepared in a certified kitchen (see page 5).

## Contest Requirements/Things You Must Provide

**Chili:** You must provide 10 gallons of chili on the day of the event

**Booth:** We will provide a 10'x10' space marked with numbered flags. You must provide your 10'x10' canopy, a table to go across the front of your booth, sides for your tent (required if cooking on site) and a floor covering (all grass must be covered per health department). Tents must be secured in case of wind gusts.

**Equipment:** You must provide your equipment for preparing, cooking, and heating your chili (Sterno does not work to heat up chili). Electricity is not provided; you must provide gas heat or a grill heat source. You must provide 2 or 3 serving utensils to fill 2-ounce tasting cups.

**Handwashing:** You must provide your handwashing setup as required by the County Health Department (see page 7).

**Photo ID:** We will hold your valid photo ID in exchange for a fire extinguisher for your booth. This is a requirement.

**Decorations:** We suggest festive decorations and/or costumes. There is a prize for the best booth/costumes/decorations!

## We Will Provide:

- Tasting Spoons
- Napkins
- Tasting cups (2 ounces)
- One 32-ounce judging cup
- Ticket box
- Booth siding (limited siding available for on-site cookers – reserve in advance)
- Fire extinguisher (we will hold your valid photo ID in exchange for your booth's fire extinguisher. This is a requirement.)
- Thermometer
- Any other items (not listed above) that the County Health Department might require



## How the Contest Works

All tickets are sold at the ticket booth. No chili competitor will deal with money. Chili samples will be sold in two ways: 1. as individual tickets (\$2 per taste) or 2. People's Choice Master Ticket (\$20), which entitles the ticket holder to tastes of all competitors' chili entries and the opportunity to vote for their favorite. Master Ticket holders will present their ticket to you and you will mark off your booth number. You will be provided with ticket collection boxes for individual tickets (exchange one ticket per taste). When you run out of chili, notify the Chili Crew Chief.

## Judging

Chili judging will be based on ICS guidelines for:

- Consistency
- Taste – like chili
- Color – looks like chili
- Smell – good like chili
- Meat (if used) – tender

## Prizes and Awards

AMATEUR Division		RESTAURANT Division	
Judge's Awards	People's Choice	Judge's Certificate	People's Choice Certificate
1 <sup>st</sup> Place \$250 2 <sup>nd</sup> Place \$150	1 <sup>st</sup> Place \$300 2 <sup>nd</sup> Place \$200 3 <sup>rd</sup> Place \$100	1 <sup>st</sup> Place Framed Certificate 2 <sup>nd</sup> Place Framed Certificate	1 <sup>st</sup> Place Framed Certificate
<b>SPECIAL MENTIONS (Amateurs &amp; Restaurants are eligible)</b>			
Hottest Chili \$50 Best Costumes, Booth, & Decorations \$100		Hottest Chili – Framed Certificate Best Costumes, Booth, & Decorations - Framed Certificate	

## Chili Cook-Off Application

Applicant: Your application will be considered ONLY after you have completed below and provided your signature. INCOMPLETE APPLICATIONS WILL NOT BE CONSIDERED. Once a contestant has been accepted, there will be absolutely NO REFUNDS of fees. The No Refund Policy includes situations in which the event is canceled as a result of factors beyond the control of the Event organizers, including but not limited to war, terrorist act, natural disaster, or order of any Civil or Military Authority. Such situations are beyond the control of the Event organizers, and Vendors accept the risk of loss in such a situation.

The applicant agrees that the OBMA/Street Fair Committee will not be held liable for legal damages. The OBMA/Street Fair Committee, a nonprofit corporation, assumes no responsibility for any loss, damage, injury, or claim arising out of the participant's acts or omissions in the Ocean Beach Street Fair and Chili Cook-Off Festival. The applicant hereby agrees to hold the Association/Committee, the Directors, and Members harmless from any claim arising out of the applicant's entry, acts, or omissions in said Street Fair and Chili Cook-Off Festival or any accident, injury, or damage involved therein, including but not limited to attorney fees and court costs.

Please provide your signature and the additional information below.

Signature: \_\_\_\_\_

I have read and agree to abide by the terms and conditions in the 2022 Ocean Beach Street Fair and Chili Cook-Off Festival Chili Cook-Off Information and Application.

Division:  Amateur                       Restaurant

Chili Team Name: \_\_\_\_\_

Contact Name: \_\_\_\_\_

Phone: \_\_\_\_\_ Email: \_\_\_\_\_

Address: \_\_\_\_\_

City: \_\_\_\_\_ State: \_\_\_\_\_ Zip: \_\_\_\_\_

Are you cooking on site?  Yes    No

## Submit Your Application

Please submit this form, your completed County Health Department forms (fill out the areas highlighted in yellow), and your \$30 application fee by mail to OBMA, Attn. Chili Cook-Off, PO Box 7990, San Diego, CA 92167; by email to [info@oceanbeachsandiego.com](mailto:info@oceanbeachsandiego.com); by fax to 619-224-4976; or online at [OceanBeachSanDiego.com](http://OceanBeachSanDiego.com). Payment may be submitted via check, credit card, money order, or check. **The application deadline is Friday, May 20, 2022.**

Questions? Please contact Ocean Beach MainStreet Association at [info@oceanbeachsandiego.com](mailto:info@oceanbeachsandiego.com) or 619-224-4906.



# County of San Diego

DEPARTMENT OF ENVIRONMENTAL HEALTH AND QUALITY  
FOOD AND HOUSING DIVISION

P. O. BOX 129261, SAN DIEGO, CA 92112-9261

PHONE: (858) 505-6809 FAX: (858) 999-8920

[FHDTempEvents@sdcounty.ca.gov](mailto:FHDTempEvents@sdcounty.ca.gov)



## TEMPORARY EVENT VENDOR PERMIT APPLICATION

### CONTACT INFORMATION

Food Booth Name:		Applicant Name:	
Applicant Mailing Address (required):		City, State (required):	Zip (required):
Applicant Email Address (required):	Applicant Phone Number (required):	Person in Charge Day of Event (required):	
Person in Charge Day of Event Email Address (required):	Person in Charge Day of Event Cell Phone (required):	Alternate Phone:	

We are committed to enhancing communication and services to our customers. In support of this effort, we are seeking information on the primary languages spoken by you and your staff. This information will allow FHD to continue to translate various applications and informational materials.

**Preferred Language:**  Arabic  Chinese – Cantonese  Chinese – Mandarin  English  Farsi  Filipino  Japanese  
 Karen  Korean  Somali  Spanish  Vietnamese  Other \_\_\_\_\_

**Preferred Secondary Language:**  Arabic  Chinese – Cantonese  Chinese – Mandarin  English  Farsi  Filipino  
 Japanese  Karen  Korean  Somali  Spanish  Vietnamese  Other \_\_\_\_\_

### EVENT INFORMATION

(Applications missing information will not be processed. If applying for an annual permit, please include your first event's information below).

Temporary Event Name: <b>Ocean Beach Street Fair &amp; Chili Cook Off</b>	Event Date(s) (Event Start Date if annual permit): <b>June 25, 2022</b>	
Event Location (Address): Foot of Newport Ave in grassy area adjacent to Veterans Plaza	City, State: <b>San Diego, CA</b>	Zip: <b>92107</b>

### **ANNUAL VENDOR APPLICANTS MUST SUBMIT THE FOLLOWING WITH YOUR APPLICATION:**

*Applications that do not include the required documents below will not be processed.*

- Copy of your Food Safety Manager certificate (if unpackaged/open food).
- Commissary Letter of Agreement (see Appendix B). If using an Out of County Commissary and traveling more than 30 minutes to the event, submit an SOP that includes food temperature control/monitoring, a copy of the commissary's health permit, and the most recent inspection report.
- [Processed Food Registration](#) (PFR) from the CA Department of Public Health (selling a prepackaged food product that you make and package for retail sale).

### WAREWASHING FACILITY/FACILITIES

(For unpackaged vendors only).

<input type="checkbox"/> Self-Provided	<input checked="" type="checkbox"/> Organizer-Provided	<input type="checkbox"/> Agreement with food facility within 200 ft (must complete Appendix A)
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(# Unpackaged food vendors/8 = minimum # of 3 compartment sinks required, excluding mobile trucks).  
Proof from the rental agency must be provided.

## MENU

(List all food/beverage items, including toppings, garnishes, and prepackaged foods).

FOOD/BEVERAGE	HOW SERVED	MADE TO ORDER	PREP AT COMMISSARY	PREP AT EVENT	SAMPLING	DESCRIBE PREPARATION METHOD
Chili	<input checked="" type="checkbox"/> HOT <input type="checkbox"/> COLD	<input type="checkbox"/> YES	<input type="checkbox"/> YES	<input type="checkbox"/> YES	<input type="checkbox"/> YES	This is a contest.
	<input type="checkbox"/> HOT <input type="checkbox"/> COLD	<input type="checkbox"/> YES	<input type="checkbox"/> YES	<input type="checkbox"/> YES	<input type="checkbox"/> YES	Samples will be provided to the judges and the public
	<input type="checkbox"/> HOT <input type="checkbox"/> COLD	<input type="checkbox"/> YES	<input type="checkbox"/> YES	<input type="checkbox"/> YES	<input type="checkbox"/> YES	
	<input type="checkbox"/> HOT <input type="checkbox"/> COLD	<input type="checkbox"/> YES	<input type="checkbox"/> YES	<input type="checkbox"/> YES	<input type="checkbox"/> YES	
	<input type="checkbox"/> HOT <input type="checkbox"/> COLD	<input type="checkbox"/> YES	<input type="checkbox"/> YES	<input type="checkbox"/> YES	<input type="checkbox"/> YES	
	<input type="checkbox"/> HOT <input type="checkbox"/> COLD	<input type="checkbox"/> YES	<input type="checkbox"/> YES	<input type="checkbox"/> YES	<input type="checkbox"/> YES	
	<input type="checkbox"/> HOT <input type="checkbox"/> COLD	<input type="checkbox"/> YES	<input type="checkbox"/> YES	<input type="checkbox"/> YES	<input type="checkbox"/> YES	
	<input type="checkbox"/> HOT <input type="checkbox"/> COLD	<input type="checkbox"/> YES	<input type="checkbox"/> YES	<input type="checkbox"/> YES	<input type="checkbox"/> YES	
	<input type="checkbox"/> HOT <input type="checkbox"/> COLD	<input type="checkbox"/> YES	<input type="checkbox"/> YES	<input type="checkbox"/> YES	<input type="checkbox"/> YES	
	<input type="checkbox"/> HOT <input type="checkbox"/> COLD	<input type="checkbox"/> YES	<input type="checkbox"/> YES	<input type="checkbox"/> YES	<input type="checkbox"/> YES	
	<input type="checkbox"/> HOT <input type="checkbox"/> COLD	<input type="checkbox"/> YES	<input type="checkbox"/> YES	<input type="checkbox"/> YES	<input type="checkbox"/> YES	
	<input type="checkbox"/> HOT <input type="checkbox"/> COLD	<input type="checkbox"/> YES	<input type="checkbox"/> YES	<input type="checkbox"/> YES	<input type="checkbox"/> YES	

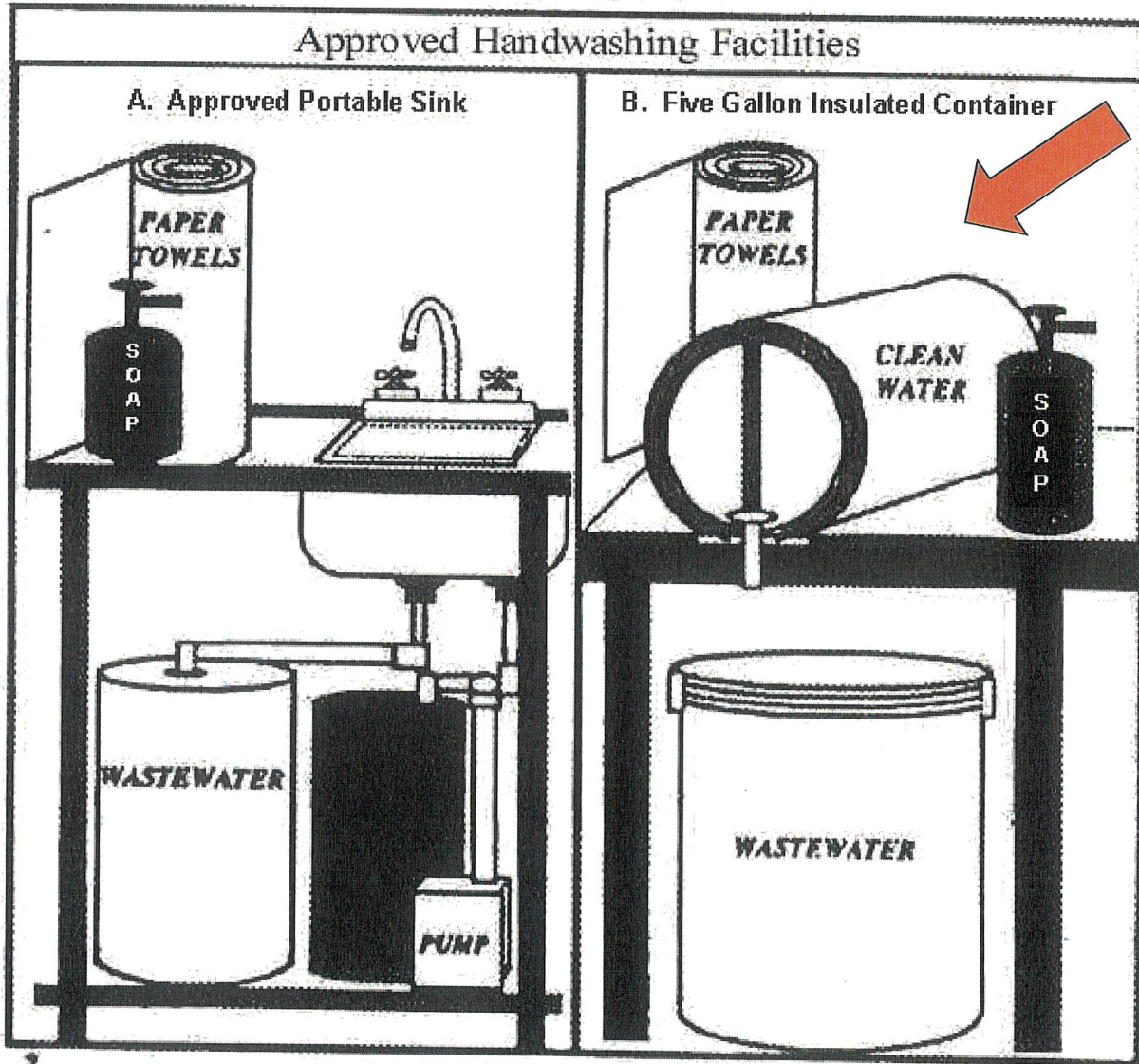
## FOOD PREPARATION STATEMENTS

As the Temporary Food Facility owner/operator, by initialing one of the following statements, you acknowledge that you understand your roles and responsibilities for food preparation during the event.

1	<b>Single Event Vendors</b> – I will not prepare food off-site. I acknowledge that all food preparation will be done on-site at the event.
2	<b>Single Event Vendors</b> – I will be preparing food off-site at the following permitted food facility: Name of Permitted Food Facility: _____ Health Permit Number (DEHXXXX-FFPP-XXXXXX): _____
3	<b>Annual Event Vendors</b> – I acknowledge that any food preparation conducted off-site will be at my approved commissary location. I will complete and submit a <a href="#">Commissary Letter of Agreement</a> .

N/A

Bring This Page to the Event as a guide to setting up your handwashing station



We suggest using this set up - an Insulated Water container for your hot water, paper towels, a bucket under the table and hand soap.

If this page confuses you, please let us know and we can explain it to you. Call 619-224-4906 and ask for Tracy or Denny.

**ELEMENTS OF AN ACCEPTABLE HANDWASH STATION**

- Handwashing facilities must be provided in each food booth
- A minimum five (5) gallon insulated container
- Water must be kept warm – **at least 100°F**
- Spigot must provide a continuous stream of warm water that leaves both hands free
- Catch basin to collect wastewater
- Soap in a pump – no bar soap
- Single-use paper towels
- Separate trash can for towel waste only

**Please Sign here** →

Please sign here so that you have read all seven pages of the Chili Cook-Off packet.

Your Signature \_\_\_\_\_

Team Name: \_\_\_\_\_