

39th Annual Ocean Beach Street Fair

2018: Amateur and Restaurant Divisions!



Chili Cook-Off Festival

Saturday, June 23, 2018

Chili Cook-Off Information and Application

Thank you for your interest in entering our

39th Chili Cook-Off on Saturday, June 23, 2018! 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 OB's 4th of July fireworks. Please review the following information and submit your application as soon as possible. Deliciousness, glory, and cash prizes await!

Schedule

Date: Saturday, June 23, 2018

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 23, 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: \$30, 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.

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 Awards	People's Choice
1 st Place \$250 2 nd Place \$150	1 st Place \$300 2 nd Place \$200 3 rd Place \$100	1 st Place \$200 2 nd Place \$125	1 st Place \$250
SPECIAL AWARDS (Amateurs & Restaurants are eligible)			
Hottest Chili \$50 Best Costumes, Booth, & Decorations \$100			

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 2018 Ocean Beach Street Fair and Chili Cook-Off Festival Chili Cook-Off Information and Application.

Division: Amateur Restaurant

Chili Team Name: _____

Contact Name: _____ Are you a veteran? Yes OR No

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; by fax to 619-224-4976; or online at OceanBeachSanDiego.com. Payment may be submitted via check, credit card, money order, or check. **The application deadline is Wednesday, June 13, 2018.**

Questions? Please contact Ocean Beach MainStreet Association at info@oceanbeachsandiego.com or 619-224-4906.



County of San Diego

DEPARTMENT OF ENVIRONMENTAL HEALTH FOOD AND HOUSING DIVISION



RETURN THIS PAGE TO OBMA AT 1868 Bacon St. #A , San Diego, CA 92107 one week before the event at the latest.

APPLICATION FOR TEMPORARY FOOD FACILITY PERMIT

Owner/Operator Name (Please Print):

First	Middle	Last	Phone
-------	--------	------	-------

Mailing Address:

Address	City	State	Zip
---------	------	-------	-----

Name of Food Booth/Organization:

Name of Special Event: Ocean Beach Street Fair & Chili Cook-Off Festival **Date(s) of Event:** June 23, 2018

Location of Event: Foot of Newport Ave in grassy area adjacent to Veterans Plaza

Type of Booth:

Prepackaged Foods Unpackaged Foods Food Sampling / Demonstrator Mobile Food Facility

Fee Schedule

Make checks payable to County of San Diego

Prepackaged Foods or Nonperishable Foods or Food Sampling / Demonstrator

\$93 - Single Event Permit (1-4 days)
\$250 - Annual Permit (Multi-event/Yearly)

Unpackaged Foods or Perishable Foods

\$173 - Single Event Permit (1-4 days)
\$497 - Annual Permit (Multi-event/Yearly)

Late Fee

\$75 (if submitted less than 14 days prior to event start date)
Fee _____

Computation of fees

This is a chili contest

Fee _____
Fee _____

Fee _____
Fee _____

OB MainStreet Association will pay County Fees for each of our contestants.

From Contestant
Total Amount Due _____ -0-

*If you are the sole business owner and an honorably discharged veteran you may be eligible for a fee exemption.

I declare under penalty of perjury that to the best of my knowledge and belief, the statements made herein are correct and true. I hereby consent to all necessary inspections made pursuant to law and incidental to the issuance of this permit and the operation of this business.

X

Applicant (Contestant) Signature

Date

Organization*: Ocean Beach MainStreet Association

Phone: 619-224-4906

Address: 1868 Bacon St. #A, San Diego, CA 92107

*If Nonprofit, provide IRS Exempt Registration # _____.

A copy of the 501(c)(3) letter must be included with application. Is the letter included? Yes No

Person in charge of booth:

Phone:

Event Name: Ocean Beach Street Fair & Chili Cook-Off Festival

Event Dates: June 23, 2018

Hours:

Event Organizer: Denny Knox

Phone: 619-224-4906

MENU (List all food items, including toppings and beverages):

Food Item	How Served		Made to Order		Off-Site Prep		On-Site Prep		Describe Preparation Method
	Hot	Cold	Yes	No	Yes	No	Yes	No	
Chili	X								This is a contest. Samples will be provided to the judges and the public.

KITCHEN FACILITY

APPROVED SOURCES (H&SC 114339)

Foods stored, handled or prepared at home are prohibited within a Temporary Food Facility unless the product is non-potentially hazardous and approved to be prepared at a home that is a registered or permitted Cottage Food Operation (CFO). All foods must be purchased from an approved source and prepared in a permitted food facility. For Nonprofits, non-perishable bakery items are exempted from this restriction (H&SC 114339, 114332.3). Additionally, nonprofit charitable organizations are allowed to offer only non-potentially hazardous beverages and baked goods for fundraising propose at Community Events.

Name of Site Used to prepare chili:

Address:

Phone:

Specific times and dates of use (include prep):

*****TO BE COMPLETED BY OPERATOR OF KITCHEN FACILITY*****

I hereby allow _____ to use my kitchen facility for the preparation and storage of food, sanitation and equipment. The kitchen may be used on the following dates and times:

X

Signature of Kitchen Facility Operator

Phone

UTENSIL WASHING FACILITIES (NOT a hand washing stand)

Where will your food prep utensils be cleaned and sanitized?

- Provided by Organizer
- Other (specify):

TEMPERATURE CONTROL

How will you provide temperature control in the booth?

- a) Cold-holding devices (i.e., refrigerator, freezer, ice chest) must be capable of holding food 45°F or below. Describe: _____
- b) Rapid reheating/cooking devices (i.e., oven, grill, microwave) must be capable of reheating food to 165°F within 60 minutes. Steam tables, heat lamps, and crock-pots are not designed as rapid reheating units. Describe: _____
- c) Hot-holding devices (i.e., steam table, heat lamp) must be capable of holding food above 135°F. Describe: Camp stoves or grills
- d) How will you provide temperature control during transport to the event? Describe: Probe Thermometer onsite provided by OBMA for each booth

*Metal stem thermometers for checking internal food temperatures are required in all booths.

HAND WASHING FACILITIES (NOT for utensil washing) Handwashing facilities must be provided in each booth. An alternate handwashing facility can be constructed in the food booth, see requirements on pages 13 and 15. Describe your handwashing facilities: See Drawing on next page

AVAILABILITY OF FACILITIES

How will you dispose of your GARBAGE?

- Provided by Organizer
- Other _____

Where will you get your POTABLE WATER?

- Provided by Organizer
- Other _____

How will you dispose of your WASTE WATER?

- Provided by Organizer
- Other _____

Where are the RESTROOMS located? On Site

BOOTH ENCLOSURE

Describe booth design:

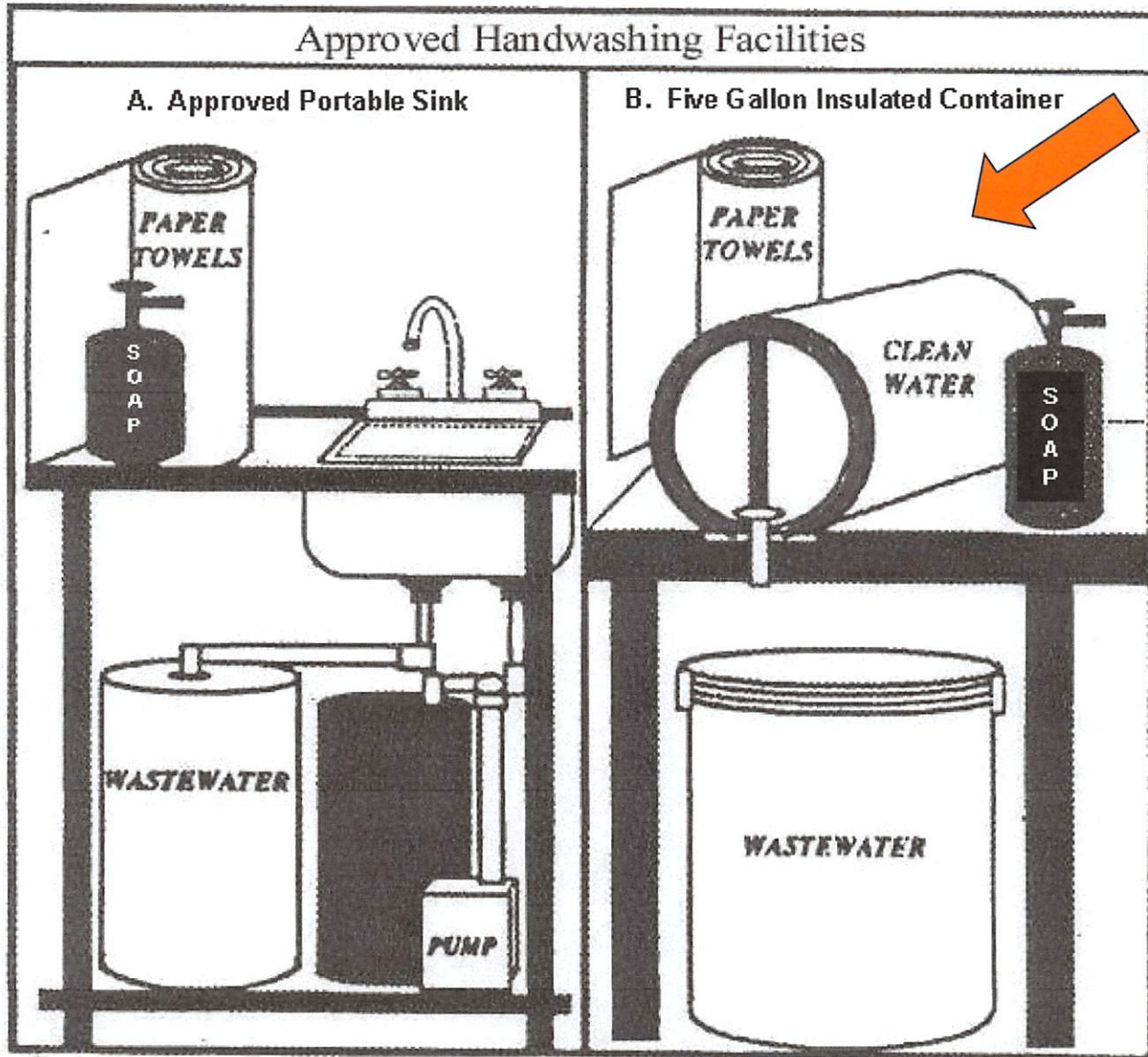
Floors: Floors provided by chili contestant

*Floors must be smooth and cleanable (no carpet).

Roof: Canopy provided by chili contestant

Sides (required for most booths): Siding provided by chili contestant unless arrangements are made with organizer prior to event.

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 Claudia 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: _____