Chili Cook Off/Vendor Showcase Guidelines

1. Each table will dispense chili into tasting cups and serve the public.

2. Set up of your assigned area must be complete and chili ready to serve by **4:45 PM**. IFMA staff will be on site at 4 PM. Contestants may begin setting up their booths at **4:00 PM**.

3. Appropriate “themed” decoration of your area and related costuming is encouraged. The theme this year is **NFL Football/Super bowl**.

4. IFMA will provide an assigned table. Tables are 6ft tables. You may bring marketing materials that will fit on the table or near. There is generally just enough room behind table for a person to stand.

5. Tasting cups and spoons and for the public will be the responsibility of each cook off team. These must be disposable. i.e. Dixie cups, plastic etc.

6. Chili must be prepared off site and brought to event in proper storage container for keeping chili warm (crock pots). Each cook must prepare enough to provide 2 – 3 quarts of chili (approx 1-2 oz per tasting for approx 100 guests).

   No other food or drink may be dispensed at the tables. This includes alcoholic beverages. There will be other food items available provided as well as beer/wine/sodas for the guests.

7. All meat and poultry must be obtained from USDA approved sources. Chili can be cooked the night before and refrigerated until it is placed in the cooking vessel at the event.

   Please note: Home canned and home packaged perishable foods are not allowed.

8. A listing of ingredients used to make the chili must be displayed. Quantities do not need to be included.

9. The chili container must be a crock-pot or electric roaster to maintain the chili at a temperature of 140 degrees or higher.

10. Contestants will provide one power strip and a limited number of extension cords.

11. All food must be covered when not in use to protect from coughing, sneezing or other contamination.