23rd ANNUAL

Friday September 10, 2010

Rules and Regulations

CPFF FIRE FIGHTERS Chili Cook Off

1. All booths must be home/hand made.
2. Hand washing facilities are required at each booth. A water cooler with a spigot so you can wash with soap and rinse is acceptable. Disposable towels should be used for drying. You must have a catch basin for runoff water.
3. You must have separate and distinct preparation and serving surfaces and keep both clean with bleach-water wiping cloths. (One capful of bleach per gallon of water).
4. Keep all food hot and cold as necessary! (Below 45 degrees and above 140 after cooking)
5. Food must be prepared (chop, slice, dice, etc…) at your respective firehouse. DO NOT PREP FOOD AT SIGHT!
6. The public is not allowed to help themselves to food; they must not be in the area of cooking operations.
7. EACH BOOTH MUST HAVE A TRASH CAN.
8. Each booth must have a 2A 10BC extinguisher.
9. Absolutely no refueling on site is allowed. If you use propane, the tank must be stamped and certified. No coupling links. All equipment shall be in good working order.
10. The use of Sterno is strictly prohibited.
11. Each team must provide their own cooking equipment.
12. We do not have a liquor license. So liquor of any form is prohibited.
13. Space is limited so enter ASAP.

REGISTRATION FORM

NAME_____

DEPARTMENT_____

ADDRESS_____

CITY_____ STATE_____ ZIP_____

CATEGORY: GREEN___ CARNE___ HOTTEST___

ENTRY FEE: $50.00

Mail Entry Fees to: **C.J. Haberkorn**
2342 Broadway Suite #110
Denver, CO 80205
cjdfd3@msn.com
303-918-2444

Make Checks All Checks Payable to MDA