

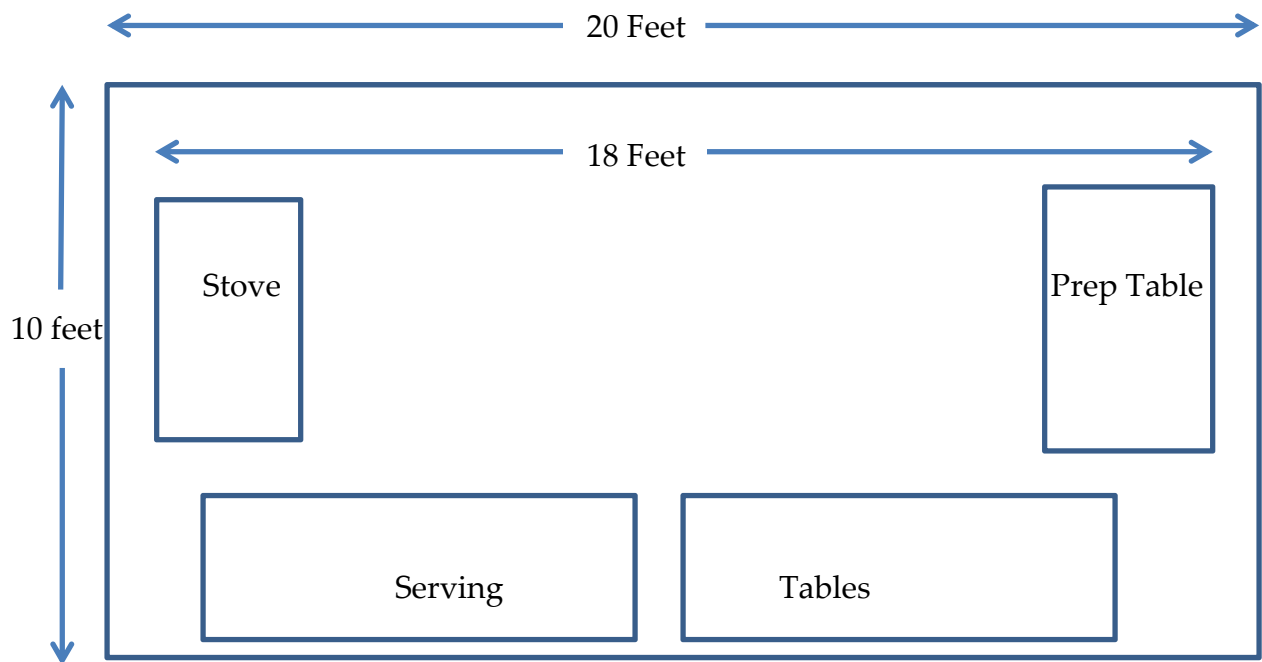
Wichita Wagonmasters' Downtown Chili Cookoff

Booth Layout and Suggested Packing List

Booths & Equipment

Booth spaces are approximately 10 feet x 20 feet. If you need more space, please say so on your registration form. We make every effort to accommodate special requests but can't guarantee a large size or a particular location.

Here's a suggested booth layout.



Pretty close to scale.

All booths are on a paved surface so please don't use pegs or stakes to support your booth or decorations. (The City gets cranky when someone puts holes in their street. Go figure.) Concrete blocks, sand bags, water jugs, or the like can be used as anchors and supports. This ain't Oklahoma but remember that the wind does come "sweeping down the plain."

Post your booth number where everyone, especially the judges, can see it. Booth numbers are critical for judging Cecille Kallenberger's Team Spirit, Best Booth, and Grand Champion. (Your booth number isn't the same as your Top-Secret Contestant's Number.) There will be an index card in the Cook's Packet. We'll mark the booth number on the pavement before the *Chili Cookoff* but your booth will cover that up.

To give us time to make adequate arrangements, we ask that all contestants who require special accommodations notify the Wichita Wagonmasters at least seven days before the *Chili Cookoff* via email at teams@wagonmasterschili.com.

Suggested Packing List

The Wagonmasters will supply:

- ◆ Hand-washing stations around the footprint (but please feel free to set up your own in your booth following Health Department Guidelines.)
- ◆ A gray-water disposal location
- ◆ Tasting cups and plastic spoons to serve your excellent Mike Moore's People's Choice chili to the public

Contestants will need to supply the following items as needed and anything else required by the Health Department Guidelines. Please note that we haven't tried to list everything that food inspectors might require.

- ◆ A tent or canopy, anchoring materials, and whatever decorations it takes to convince the judges that you have the very Best Booth
- ◆ A fan or fly screen as need to avoid exposure of food and utensils to insects and environmental contaminants
- ◆ Chili ingredients from licensed and inspected sources (no wild game)*
- ◆ Stove and fuel (we recommend propane stoves)
- ◆ A suitable thermometer to monitor food temperatures and equipment capable of:
 - cooking food to 165°
 - holding hot foods at 135° or higher
 - holding cold foods at 41° or less
- ◆ Cooking utensils like pots, pans, stirring spoons, knives, cutting boards, and oven mits
- ◆ Plenty of spare cooking utensils or a "Three-Compartment Sanitizing Station" that meets Food Sanitation Requirements described below
- ◆ Separate cutting boards for raw meats and ready-to-eat foods.
- ◆ Food containers with lids or covers to protect food when not in use
- ◆ Serving gloves, utensils, or deli paper to prevent bare-hand contact with all ready-to-eat foods
- ◆ Tables and chairs
- ◆ Ice and ice chests
- ◆ Potable water
- ◆ Trash bags, liquid soap, paper towels, towels and washcloths, sanitizing tablets or unscented bleach, and a bucket with bleach water (approximately one teaspoon of bleach to one gallon of water) to store washcloths

- ◆ A way to keep everything used to prepare your chili or salsa off of the ground and protected from contamination

* Competition Chili must be prepared at the Cookoff following the Official Rules. In addition we request that you bring or prepare at least 10 gallons of non-competition chili to serve to the public. It's hard to win the Mike Moore's Peoples' Choice prize if you're out of chili early.

Table and Chair Rental

Chairs and tables are available for rent with advance reservations. Reserve tables and chairs on the entry form and include the rent and the refundable deposit with your entry fee. No extra tables or chairs will be available the day of event.

Eight-foot tables rent for \$20 each; folding chairs are \$5 each. Rented tables and chairs shall be left in the assigned booth space(s) after the event for pick up. You will receive a bill for the rented item if not left on site.

Set Up & Tear Down

You gotta check in before 8:00 a.m. The Wichita Wagonmasters encourage contestants to begin setting up booths any time after 6:00 a.m. No cars or trucks (except those that are preapproved as an integral part of booth decorations) are allowed in the booth area after 8:00 a.m. After that, contestants gotta carry everything. Late check-ins don't get to compete.

Please don't dismantle your booth until 3:30 p.m. and please leave your booth area clean.

Sanitation

A "Three-Compartment Sanitizing Station" consists of three tubs or basins large enough to completely submerge the largest items. Before food-handling activities begin and as necessary during food preparation and serving, all food contact surfaces, including cutting boards, utensils, and dishes, must be:

- ◆ cleaned using hot, potable water, and dishwashing detergent
- ◆ rinsed with clean, hot, potable water
- ◆ sanitized by immersing each item in a chlorine bleach solution of 50 to 100 parts per million for 10 seconds
- ◆ allowed to air-dry

A sanitizer labeled for use on food contact surfaces may be used instead of bleach.

Each team member must wash their hands before working with food or food contact surfaces and after the hands are or might be contaminated as follows:

- ◆ Wet hands using warm, running potable water;
- ◆ Apply soap and rub hands together vigorously for at least 10 seconds;
- ◆ Rinse hands; and
- ◆ Dry hands with a clean paper towel.

In addition to the obvious, team members must wash their hands after touching raw eggs, raw meat, raw poultry, or after touching their, or someone else's, face or hair.

Team members who are ill or have questionable symptoms or conditions should not help with food preparation.