







REGISTER TODAY

Your Recipe. Your Team.
Your Shot at Chili Glory.
Entry is
Just $20!

Wadena
AREA CHAMBER OF COMMERCE

Questions?
contact the Chamber
at 218.632.7704 or email
director@wadenachamber.com



WADENA AREA CHAMBER OF COMMERCE

CHILI COOK-OFF

Fire Up Your Roaster and Join the Fun!

Thursday, Sept. 24 4 to 6 p.m. DOWNTOWN WADENA
Deadline to register is 5 p.m. on Tuesday, Sept. 15.

Whether your chili is mild and mellow, smoky and savory or hot enough to require a warning label, we want to taste it! Gather your team, pull out your favorite recipe and join us for one of Wadena's tastiest community traditions.

The Chili Cook-Off is your chance to share a great bowl of chili, show off your team's personality and enjoy an evening of friendly competition! With the highway project wrapping up downtown, we're moving the Chili Cook-Off back to its traditional location in front of the Jefferson Street storefronts!

The Chamber will provide sample bowls and spoons so every contestant serves consistent portions ... and your team doesn't run out of chili quite so quickly!

Each team will need to provide

- One 18-quart roaster filled with chili
- A complete list of chili ingredients to display on your table
- Napkins
- Crackers, cheese or any other condiments you would like to offer
- One 6-foot serving table
- Extension cords
- Booth advertising, such as a banner or sign
- $20 entry fee



Entry Fee

Make checks payable to the Wadena Area Chamber of Commerce.
Payment may be:

- Dropped off at the Chamber office in The Depot
- Mailed to Wadena Area Chamber, PO Box 107, Wadena, MN 56482
- Paid on the day of the event at the Chamber check-in table in front of the old Lyle's Shoes building

---

Chili Cook-off Registration Form

Please complete this form and return it with your payment or register online.

Company Name _____ Contact Person _____ Date _____

Contact Phone _____ Mobile Phone _____ Email Address _____

Mailing Address _____

Business/Nonprofit/Civic Organization/School (We encourage your team to come up with a fun team name too!) _____

☐ $20 entry fee to participate is enclosed. ☐ $20 entry fee to participate will be paid the day of the event.

1. All chili must be prepared on the day of the Chili Cook-Off at the serving location or in a licensed commercial kitchen. Food may not be prepared in a private home.

2. All meat, dairy products, produce, and other ingredients must come from approved commercial sources.

3. Chili must be cooked and held in approved, commercial-grade food-service equipment. Household Crock-Pots and other residential appliances are not permitted. Confirm that electric roasters or other warming equipment meet the requirements of the Wadena County Public Health Sanitarian.

4. Standardized Sample Portions: The Chamber will provide each participating team with standardized sample cups and a serving ladle. All chili samples must be served using these Chamber-provided supplies to ensure consistent portion sizes for every attendee and fairness among participating teams. Teams may not substitute different cups, bowls, ladles, or serving utensils. Additional long-handled utensils may be used for stirring but must be stored properly to prevent contamination.

5. Each team must provide a complete written ingredient list and clearly identify ingredients containing common food allergens. Attendees may ask to review the list before sampling.

6. Each team must provide a handwashing station equipped with:
    a. A covered container of warm, potable water with a hands-free dispensing spout
    b. Liquid hand soap
    c. Paper towels
    d. A bucket or other container to collect wastewater
    e. A trash bag or waste container

7. Chili must be maintained at 135°F or higher throughout the event. Cold foods, including cheese and sour cream, must be maintained at 41°F or lower. Each team must provide an appropriate food thermometer and regularly monitor food temperatures.

8. Each serving area must be protected by a tent, canopy, or awning. Food, utensils, and serving supplies must be protected from weather, dust, insects, and other possible contamination.

9. Each team must provide a waste container. Trash containers may consist of smaller trash bags placed inside a box or other sturdy container. Keep waste away from exposed food and serving supplies, and remove it frequently to discourage bees and other insects.

10. Each team must have supplies available for cleaning and sanitizing tables and food-contact surfaces. Surfaces must first be cleaned with detergent and water and then sanitized with an approved food-contact sanitizer. Follow the sanitizer manufacturer's label instructions and use the appropriate test strips to confirm the correct concentration. Clearly label all spray bottles.

11. Store and dispense single-service items in a way that protects food-contact surfaces from contamination. Chamber-provided sample cups must be dispensed bottom-side up, spoons must be presented handle-side up, and napkins must be kept in a covered or protected dispenser.

12. Chili and other temperature-controlled foods must be used during the event or discarded at the end of service unless the Wadena County Public Health Sanitarian has approved another procedure.

Questions regarding food-safety requirements should be directed to Wadena County Public Health at 218-631-7629.