



Copperopolis Town Square

11th Annual Chili Cook-Off

March 23, 2019



Participant Form and Rules

General

- Entry fee is \$25.00 per participant. *Event is rain or shine. Be prepared for any weather.
- Various categories are established to ensure fair competition. You must be at least 18 years old.
- Participants are responsible for supplying all ingredients, cooking devices, tables, coolers, décor, tents, etc.
- All participants must be self-supporting, **No electricity will be provided.** Coleman stoves are **recommended.** NO CROCK POT/SLOW COOKERS, GENERATORS ALLOWED
- **All participants must read *Cooking for Groups* prior to event** (see attached).
- There will be a **mandatory** meeting for the participants the morning of the event. Participants will receive a confirmation email containing details once we receive your application and fee.
- Participants will receive a **servicing kit** at the meeting. Items that are not disposable **must be returned** to the Gazebo prior to awards presentation. 1 oz ladles, thermometers, gloves, napkins, spoons and serving cups are provided in the kit. **Hand washing stations will be shared by 4 cookers and located near your space. USE them! We want to keep your crew clean and sanitary!**

Setup/Teardown

- Each participant will be allocated a space in Town Square. Participants are responsible for their own equipment and supplies for cooking. Don't forget to bring stand supplies, table, chairs, tent (event is rain or shine) and a **trash container for your space for tasting cups/spoons.**
- Vehicles will only be allowed in Town Square to unload materials. This will occur between **5:30am-10:00am ONLY.** Town Square streets will be blocked off to all participant and spectator vehicles.
- Participant spaces must be completely removed and free from garbage by 5:00pm.

Chili

- Chili cannot be defined. Whatever you call CHILI we will call chili. Only one recipe will be judged per team. You **MUST** read the attached booklet: *Cooking for Groups*. **Chili cannot be cooked prior to the event. Chili needs to be cooked onsite at the event.** All food used to prepare chili must be purchased from a licensed and inspected food source. **NO GAME MEATS ALLOWED.** **Chili needs to be ready to go by 11:00am.** Temperature of the chili and condition of your cooking station will be monitored by volunteers throughout the course of the event and may be checked by the county. All participants must be **registered prior to March 15, 2019.**
- Spectator sampling will begin after the judges have received their samples. Separate and labeled samples for judging will be collected at 11:00am sharp via volunteers. Spectator chili sampling will be controlled by tickets/wristbands. All participants must take the ticket of the spectator for each sample given.

Participants are welcome to bring toppings to add to their chili's flavor: sour cream, cheese, onions etc. There is no maximum quantity each participant may prepare but remember that the public will be tasting and voting on the People's Choice Chili. Participants are required to prepare 6 to 10 gallons. Please make as much as you can. For People's Choice Chili vote, you don't want to run out too soon. Serving portion with ladle provided is recommended.

- **Spectator tickets for tasting will be sold from 11:00am-1:00pm unless chili runs out before**

then. Chili should be served until each participant runs out.

- If your chili recipe requires alcohol a sign must be posted on your table letting Spectators know that your chili contains alcohol. **No nuts** or nut products allowed in your ingredients!
- DOGS may not be within 20 feet of your space as per Calaveras County regulations.

Judging/Awards

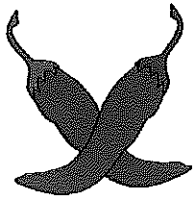
- The categories for the awards are:
 - THE BEST CHILI by a Non Profit, organization or Fire Dept - **\$250 & Custom Trophy**
 - THE BEST CHILI by Individual or Business Team **\$250 & Custom Trophy**
As Determined by Independent Team of Judges
 - People's Choice CHILI **\$250 & Custom Trophy**
 - People's Choice Next to Best CHILI - Custom Trophy
 - People's Choice BEST CHILI NAME - Custom Trophy
 - People's Choice BEST BOOTH DÉCOR - Custom Trophy
 - **As Determined by the People Choice Vote** (By Ticketed Tasters while supply lasts)
- To ensure confidentiality and impartiality during the judging process, each chili sample will be assigned a number that will coincide with a participant.
- Ticketed Tasters will cast a vote to select the People's Choice Awards. All votes will be tallied at 2:00 pm and the winners will be announced during the chili awards at 2:30pm. Chili cooks are encouraged to engage spectators and encourage them for a people's choice vote.
- The decisions of the judged and spectators are final. All entrants participate at their own risk. Copperopolis Town Square and the Copper Volunteer Firefighters Association are not liable for losses or damages resulting from participation in this event. Copperopolis Town Square and sponsors reserve the right to change or modify these rules at any time. Any changes will be communicated to all entrants. The sponsors also reserve the right to disqualify/remove any participant for violation of these rules or if the participant fails to meet the requirements set forth.

This is a non-profit event for Copper Volunteer Firefighters Association. We thank you for your continued support and for entering the 11th Annual Chili Cook Off.

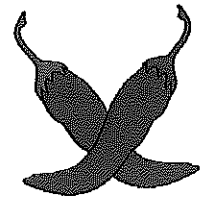
Please complete the attached application and return via email or mail to:

Kaylynn McDaniel
100 Town Square Rd
Copperopolis, CA 95228
kaylynncvdev@gmail.com
phone: 209-822-9668

Applications won't be considered complete until payment is received. Make checks payable to:
Copperopolis Volunteer Firefighters Association. Questions: Call Kaylynn



Copperopolis Town Square 11th Annual Chili Cook Off March 23, 2019



Participant Application

Participant Name: _____

Team Sponsor (if any): _____

Head Cook: _____ Phone: _____

Address: _____ City: _____ Zip: _____

Email Address: _____

Chili Name: _____

(Name isn't required until day of event)

Type of Meat: _____ Vegetarian: YES ___ NO ___

I have read *Cooking for Groups* and agree to follow the rules set forth by Copper Town Square and Copperopolis Volunteer Firefighters Association for the Chili Cook Off. I have also completed the attached liability waiver.

Signed: _____ Date: _____

Print Name: _____

Internal use only

Payment received: _____ Date received: _____

Completed waiver received: _____ Date received: _____

Received by: _____

COPPEROPOLIS TOWN SQUARE
TEMPORARY LICENSE and INDEMNIFICATION AGREEMENT
(Participant)

THIS *TEMPORARY LICENSE and INDEMNIFICATION AGREEMENT* (this "License") is made and Entered into as of March 23, 2019, by Copper Valley Development, Inc., a California Corporation whose address is 100 Town Square Road, Copperopolis, CA 95228 ("Licensor"), and _____ ("Licensee-Participant") whose address is _____.

As used herein, Licensor shall mean and include: Copper Valley Development, Inc., and its agents, managers, employees, representatives, officers, directors, partners, contractors, lenders, affiliated entities, attorneys and invitees.

RECITALS

WHEREAS, Licensor is the owner and manager of the Copperopolis Town Square mixed-use commercial and residential center located in Copperopolis, Calaveras County, California (the "Center"); and

WHEREAS, Licensor wishes to grant to Licensee-Participant, in exchange for the consideration described herein and on the terms and conditions set forth herein, a temporary revocable license to use a certain identified portion of the Center for the specific purpose(s) described herein below.

AGREEMENT

NOW THEREFORE, in exchange of the mutual consideration described hereinafter, Licensor and Licensee-Participant agree as follows:

Grant of License

In consideration of the promises made herein by Licensee-Participant to Licensor, Licensor hereby grants to Licensee-Participant a revocable non-exclusive license to use, in its "as is" condition, that portion of the Center (the "Designated Area") described as:

Assigned space and surrounding Copperopolis Town Square

For the limited purpose(s) of (the "Activity"): _____

2019 Chili Cook Off Participant

Licensee-Participant may not use the Property for any other purpose or business without obtaining Licensor's prior written consent which may be granted or withheld at Licensor's sole and absolute discretion. Licensee-Participant shall comply with the requirements of any insurer of the Center and with all governmental rules, regulations, ordinances, statutes, laws and orders pertaining to the Center. All property of Licensee-Participant shall be kept and stored at the sole risk of Licensee-Participant, and Licensee-Participant assumes all risks and waives all claims against Licensor with respect thereto.

Term

This License shall commence on Saturday March 23, 2019 5:00am (the "Commencement Date") and shall remain in force and effect until Saturday March 23, 2019 5:00pm (the "Termination Date"), unless terminated earlier by Licensor as provided below.

Indemnity

Licensee-Participant, as a material part of the consideration to be rendered to Licensor under this License, waives all claims against Licensor for damages to all personal property in, on, or about the Designated Area, and for injuries to and/or death of persons in or about the Designated Area, from any cause arising at any time. Further, **Licensee-Participant agrees to indemnify, defend, and save harmless Licensor for, from, and against any loss, claim, demand, expense (including, but not limited to, any attorneys' fees that a court may assess in any action), action, cause of action, award, fine lien, damage, penalty, charge, cost, judgment or liability of any kind or character (collectively a "Claim") arising out of, resulting from, or incurred by reason of, whether directly or indirectly, actively or passively Licensee-Participant's use of the Designated Area pursuant to this License. Licensee-Participant's indemnification obligation shall survive the expiration or termination of this License.**

Licensee-Participant's Initials

Nothing contained herein is intended to require Licensee-Participant to indemnify Licensor for any Claim arising out of, resulting from, or incurred by reason of Licensor's own acts, omissions or negligence.

Licensor shall not be liable for any damage by or from any act or negligence of any other occupant of the Designated Area. Licensee-Participant agrees to pay for all damages caused to the Designated Area.

Revocation/Amendment/Termination

Licensor may revoke, revise, amend, modify or terminate this License at will, for any or no reason, at Licensor's sole and absolute discretion, effective immediately, by providing Licensee-Participant with written notice of such revocation, revision, amendment, modification or termination.

Property Removal

Upon completion of the Term set forth above in this License, Licensee-Participant shall remove any and all Personal Property from the Center and repair any damage caused by such removal or otherwise and leave the area in which the Activity was located. Any Personal Property not removed may be considered as abandoned, and Licensor may order the same removed and/or stored at Licensee-Participant's expense or take any other action with respect thereto permitted by law. Licensor also may repair any damage, including but not limited to any cleaning required, at the sole cost and expense of Licensee-Participant.

Attorneys' Fees

If any legal action or proceeding arising out of or relating to this License is brought by either party to this agreement, the prevailing party shall be entitled to receive from the other party, in addition to any other relief that may be granted, the reasonable attorneys' fees, costs, and expenses incurred in the action or proceeding by the prevailing party.

Entire Agreement

This agreement constitutes the entire agreement between Licensor and Licensee-Participant relating to the License. Any prior agreements, promises, negotiations or representations as to the subject matter of this License not expressly set forth in this document are of no force and effect.

IN WITNESS WHEREOF, Licensor and Licensee-Participant have executed this License as of the date first written above.

LICENSOR: **Copper Valley Properties, Inc**

By: _____

Its: _____

By: _____

Its: _____

LICENSEE-PARTICIPANT:

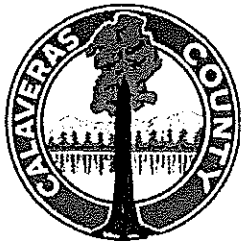
Signature: _____

Name: _____

Signature: _____

Name: _____

Please read and understand the Calaveras County regulations for this Nonprofit Event below:



Calaveras County
Environmental Management Agency

Jason Boetzer + Agency Administrator / Director of Environmental Health
891 Mountain Ranch Road San Andreas, CA 95249
Phone: 209-754-6399 Fax: 209-754-6722

Minimum Health Standards for Nonprofit Charitable Temporary Food Facilities

Pursuant to the California Retail Food Code Chapter 10.5 Sections 114332 - 114332.7

- A nonprofit charitable temporary food facility may operate up to four times annually. These four time periods shall not exceed 72 hours each.

1. Personal Hygiene

- a. Any food server with a skin infection, cold, etc. is not allowed to handle food.
- b. Provide hand washing with hot and cold water, soap in a pump and paper towels within the enclosure.
- c. Wash hands with soap & water after using restrooms & after doing any unclean thing.
- d. Long hair must be tied back or confined in a hair net.

2. Food

- a. Protect foods from sneezes, flies, handling & dust. (Provide covers, sneeze guards, etc)
- b. Maintain hot foods hot and cold foods cold. Don't give food poisoning bacteria a chance to grow.
 - Have a 5 inch metal probe thermometer on hand to check temperatures of food.

Cold Food - Below 45 degrees F.

Hot Food -Above 135 degrees F.

- c. **Do not serve any home prepared food.**
- d. No food server shall spit or use tobacco in any form in any area where food is prepared, served or stored.
- e. Frozen foods must be defrosted properly by one of the following ways:
 - In a microwave
 - In a refrigerator
 - Under cold running water
 - In the cooking process
- f. Ice used in beverages shall be protected from contamination and shall be maintained separate from ice used for refrigeration purposes.
- g. Provide utensils or disposable gloves for food handling (i.e. tongs for hot dogs).
- h. Use commercially prepared food products from approved sources only.
- i. Maintain proper temperatures for foods in transit and protect them from contamination.
- j. Avoid such foods as cream custard pies or similar foods that can cause food poisoning.

3. Equipment and Utensils

- a. Food processing must be done only in a completely enclosed booth or food establishment.
- b. Keep cooking utensils clean.
- c. Food contact surfaces shall be smooth, easily cleanable and nonabsorbent
- d. Avoid galvanized enamel utensils.
- e. Wash non-disposable utensils in detergent followed by a bucket of clear water rinse and then sanitize in a bucket with at least one capful of bleach per gallon of water.

4. Water and Sewage

- a. Water supply must be a safe and sanitary public supply.
- b. Hot and cold water must be provided to hand wash and dish wash sinks.
- c. Wastewater must be disposed in a sanitary sewer system.

- d. Restrooms must be provided with hand washing facilities located convenient to food handlers.
- e. Chemical toilets must be labeled Men's & Women's, and be maintained properly throughout the event.
- f. After using the restroom, all food handlers must immediately wash their hands with soap and water before returning to work.
- g. At least one toilet facility for each 15 employees shall be provided within 200 feet.

5. Trash

- a. Provide adequate suitable trash containers for use by food preparers and customers. Keep all trash in leak- proof and rodent - proof containers.
- b. All waste and refuse must be stored and disposed of in an acceptable and sanitary manner (i.e. plastic bags or containers).

6. Animals

- a. Live animals, birds or fowl shall not be kept or allowed within enclosure. This doesnot apply to guide dogs or a dog with an enforcement officer. The person and operators of the previously mentioned dogs are liable for any damage done to the premises or facilities by the dog. All dogs shall be excluded from the food preparation and utensil wash area.