Dear Valued Cook Teams,

The 11th Annual Yaga's Chili Quest & Beer Fest is set to kick off January 17th & 18th, 2020.

Last year at Chili Quest & Beer Fest:

- Attendee numbers reached 7,000
- 66 Cook Teams Competed (120 spaces)
- 109 Runners @ the Beerfooter 5K Fun Run
- Strand Merchant Walk About – 1 winner- over $1000 in gift certificates!
- Live Music in Saengerfest Park
- 20 Teams competed in the Margarita Making Contest
- 12 Teams competed in the Washer Tournament
- Over 497 Craft Beer Tasting Attendees

We would like to invite your team to participate in the 11th Annual Chili Quest Cook Off! What sounds better than a January day spent with family, friends and a bowl of chili! We encourage teams to return and defend their title or to challenge the current reigning champions!

Cheers,

Yaga's Entertainment Inc.

RULES AND REGULATIONS

1. **COOKING SOURCE** Cooks are to prepare chili in their assigned booth using propane/gas or charcoal grills/burner as their means of cooking. Propane/gas tanks must be secured to a fixed object with a chain. No bungee cords or ropes will be allowed to secure the propane/gas. No open wood fires NO EXCEPTIONS**.** Teams must provide fireproof grease shield under all cookers and a 10lbs ABC fire extinguisher with a one year current inspection tag. NO generators are allowed.

2. **START TIME** You may not begin cooking until 8:00 a.m. Prior to 8:00 a.m., cooks may test their stoves and begin on-site preparation of canned or bottled tomatoes, tomato sauce, peppers, pepper sauce, canned beans, broth, grinding and/or mixing of spices and beverages, chopping, slicing and peeling. If alcohol is used in the chili, cooks must post a sign in a prominent location stating that the chili contains alcohol; judges must be notified as well. Meats may be pre-cut or ground but not treated in any way. Cooking before 8:00 a.m., will result in automatic disqualification.

3. **COOK OFF CATEGORIES & OTHER EVENTS**
   A. **REGULAR CHILI (NO-BEANS) MANDATORY – Turn in time 12:00pm**
   This is defined as any kind of meat or combination of meats cooked with chili peppers, pre-cooked, or canned tomatoes, and various spices. Ingredients such as beans, rice or pastas are strictly forbidden.

   B. **EXOTIC (ANYTHING GOES) – Turn in time 2:00pm**
   This may consist of ANY meats, chili peppers, pre-cooked or canned tomatoes, various spices, and other ingredients, such as any variety of beans, rice or pasta is accepted.

   C. SHOWMANSHIP
   Teams are encouraged to decorate their space and/or dress up in themed costumes! Get creative, keeping in mind this is a family friendly event. The public will vote for their favorite team by ballot (teams must display their # for voting) based on taste of chili, team spirit and enthusiam! One ballot per person.
   D. **JACPOT MARGARITA CONTEST- See attached entry form for rules**.
   E. **WASHERS TOURNAMENT- See attached entry form for rules.**

4. **PUBLIC CHILI TASTING begins at 12pm** Festival attendees will purchase an official tasting cup at the Information Booth and must also wear the wristband to receive chili from the cook teams. Teams will be issued a 2 oz ladle to use when serving the public. **Teams are required to cook a minimum of six (6) gallons of chili,** but we encourage you to cook more (finished volume). Please note that this event will draw up to at least 6,000 or more spectators.

5. **JUDGING** area is located at 2314 Strand 2nd floor, the entrace to the staircase is located in the breezeway between Tsunami Tequila Emporium and Jammin' Sportswear, teams will turn in their judging container at the top of the stairs. Regular Chili turn in will be accepted between 12:00pm-12:10pm Exotic Chili turn in will be accepted between 2:00pm-2:10pm. Turn in will not be accepted before or after these time slots.

6. **COOKS MEETING** One person from each team is REQUIRED to attend the chief cooks meeting at 7:00pm Friday January 17th, 2020 at Yaga's Café. Any and all questions will be addressed. A party for the teams will be held after the meeting following from 8-10pm with free draft beer.

7. **COOKS, TEAMS & CHEERING SECTIONS** We encourage you to have cheering sections. These can help generate excitement for spectators throughout the day. LIVE ANIMALS ARE NOT ALLOWED AT THE EVENT. We expect that everyone will respect the family nature of the event and conduct himself or herself accordingly. We ask that all contestants be willing to be photographed and interviewed for later promotional use.

8. **BOOTHS & EQUIPMENT – Register by 11/17/2019 to receive the same space as 2019.** Booth spaces are 12'x12'. Set up anytime after 6am on Saturday. Contestants will be responsible for supplying all ingredients, cooking utensils, stoves, tables and chairs, ice chest, water supply, trash bags, etc. Marked booth locations will be on paved surface therefore, no pegs or stakes will be permitted to support booth decorations. Nothing may be placed or attached to any tree, light pole or shrubbery. Any support needed must be concrete blocks, sand bags, water jugs, etc. supplied by the contestant. Do not begin breakdown until 6pm and absolutely no grease or grey water allowed in the streets of Galveston…it goes straight to the Gulf! Teams are also responsible for removing all trash from their space at the end of the event. Yaga's Entertainment will provide a grey water tank to dispose of any liquids including wash water, soap water, chili etc. Grease barrels will be placed throughout the cook off to dispose of all grease.

9. **Exhibitor/Contestant Indemnity** Yaga's Entertainment, Inc, including all of its directors, sponsors, employees, and the Owner/Exhibitor/Contestant, including parents and/or legal representatives hereinafter called "Exhibitor/Contestant" agree that Yaga's Entertainment, Inc will in no case be responsible for any loss or damage or injury to the person, animals, or property of Exhibitor/Contestant, their agents, servants, family and/or employees, regardless of how such a loss, damage or injury is occasioned and by whom. Yaga's Entertainment, Inc and Exhibitor/Contestant further agree that the Exhibitor/Contestant will protect, indemnify and hold harmless Yaga's Entertainment, Inc, from any claims, suits and/or judgment(s), including the cost of defense of any such claim and/or suit and/or judgment(s) by, through or behalf of Yaga's Entertainment, Inc, brought by anyone as a result of any loss, damage, or injury, personal or otherwise to any person, animals or property occasioned by any action or inaction of Exhibitor/Contestant, either solely or in conjunction with Yaga's Entertainment, Inc or anyone else. Exhibitor/Contestant agrees to abide by all Rules and Regulations, published or otherwise presented, of Yaga's Chili Quest and Beer Fest.

10. **GALVESTON COUNTY HEALTH DISTRICT** A free flowing hand washing spigot dispenser will be available for pick up Saturday morning at the Main Information Booth (Saengerfest Park 23rd & Strand) at 8:00am. Teams must provide a discard bucket, soap, paper towel and warm water. Latex gloves will be provided to each team at the Cooks Meeting. Teams are required to provide a proper dishwashing station. (See page 10-11 for the official Galveston County Health District Temporary Food Service Rules) The Temporary Food Permit with the Galveston County Health Department will be completed for each team and with a copy issued to each team either at the chief cook's meeting or Saturday morning upon inspection by the Health District.

11. **AWARDS**
REGULAR CHILI 1ST, 2nd, 3RD Trophies
EXOTIC CHILI 1ST, 2nd, 3RD Trophies
SHOWMANSHIP 1ST Trophy
JACKPOT MARGARITA 1st Cash Jackpot, Trophy, Tsunami Drink Menu, 2nd-3rd Medals
WASHER TOURNAMENT 1st Trophy, 2nd Medal, 3rd Medal

***The top 10 teams will be posted on the Yaga's Chili Quest & Beer Fest Facebook page. LIKE us to see the results! Regular, Exotic, Margarita & Washer Tournament**

Chili Quest Cook Off Entry Form

Team Name:_____ **Chief Cook:** _____

Phone #:_____ **Email Address:**_____

Mailing Address: _____

City:_____ **State:**_____ **Zip:**_____

Team Judge Name: _____**Team Judge Email:**_____

(Team judge is optional, will be assigned to either Regular or Exotic Chili, notified by email)

T-Shirts (1 free shirt per space)

Small_____ Medium_____Large_____XL_____2X_____3X_____

Extra Paid Team T-Shirts (limit to 5 and must be purchased before 1/9/15)

Small_____ Medium_____Large_____XL_____2X_____3X_____

 # _____ @ $12 each = $_____

Team Spaces (12'x12') **#_____ of booths @ $50 each = $_____**

Extra Tickets to Fri Night Party **#_____ @ $10 each = $_____**

5 FREE tickets for the Friday night party (free beer) per space (no deadline)

Receive the same space as 2019 (Register by 11/17/19)

10 GA tickets to Mardi Gras! Galveston per space (Register by 11/17/19)

5 lbs ground beef per space (First 100 spaces)

1 Chief cook apron (First 40 teams)

Please check which events you wish to enter:

- ☑ Chili (Mandatory)
- ☐ Exotic Chili
- ☐ Jackpot Margarita Contest $20.00 on or before December 31, 2019
  $25.00 after January 1, 2020
- ☐ Washer Tournament $20.00/2 person team

Payment Options: cash, check, money order & credit card

Credit Card

Name on Card:_____ Card Type:_____

Card #:_____ Card Expiration Date:_____

All team members agree to abide by all rules of the Cook-Off and acknowledge that entry fees are non-refundable unless the event is cancelled. Applicant acknowledges and agrees to all exhibitor/contestant indemnity and rules.

_____ _____ **$**_____

Signature **Date** **Total Amount Due**

Jackpot Margarita Contest

Name (Print)_____
Team Name:_____
Address_____
City_____State_____Zip_____
Phone_____ Valid Email_____

I have read, understood and agree to abide by all the Contest rules and release of liability as stated.

Signature_____Date_____

Washer Tournament

Team Name_____
Captain Name_____
Phone Number_____
Valid Email _____

I have read, understood and agree to abide by all the Contest rules and release of liability as stated.

Signature_____Date_____

JACKPOT PATRON MARGARITA CONTEST

12pm Saengerfest Park 23rd & Strand

AWARDS
1st Cash Jackpot, Trophy, Tsunami Drink Menu
2nd & 3rd Medals

REGISTRATION FEE
$20.00 Registration Received on or before December 31, 2019
$25.00 Registration Received after January 1, 2020

RULES

- Participants must be at least 21 and must have proper identification available at check in.
- Participants must be entered in the Chili Quest Cook Off in order to participate in this event.
- **Teams are REQUIRED to use sponsor tequila only**
    - **(2 – 1.5 ounces will be provided by Yaga's Entertainment)**
- Any other ingredients may be used including juices, liqueurs and garnish
- Teams will receive a 3-foot space to prepare and present their margarita.
- A ticket will be assigned to each space for judging purposes.
- Check In is at 11:30, Saturday January 18, 2020 in Saengerfest Park by the stage
- Ingredients may not be pre-mixed. Store bought juices are allowed.
- All ingredients will be inspected by the committee prior to competition.
- Only 2 members of the team are allowed on stage.
- All recipes must be original
- Costumes and themes are encouraged but not required
- Fire is absolutely not allowed as a special effect during performance
- Any type of glassware is allowed for final presentation, but no logos or distinguishable markings are permitted.
- Frozen margaritas are permitted. Power will be available, but contestant must provide extension cord & blender.
- Contest begins promptly at 12:00. No entries will be accepted once the contest begins
- Contestants are allowed 2 ½ minutes of preparation time. This ONLY includes set up of equipment and materials. NO juicing, cutting or slicing!
- Contestants are then allowed 5 minutes to prep, make and complete the margarita.
- Contestants are required to make 2 of the same margarita. 1 for tasting and 1 for presentation.
- Garbage receptacles will be provided and it is the participant's responsibility to clean and dispose of their area after judging has ended.

JUDGING CRITERIA

(VOTING 1-5 SCALE)

Taste Strength of margarita, not too strong not too weak, Level of acidity, Smoothness factor
Showmanship/Technique Bartending skills & flare displayed while mixing margarita, creativity of theme/costume
Final Presentation Appearance of drink, appropriate glassware for drink prepared, Garnish

Washers Tournament

(23rd/Strand Saengerfest Park, Day of Registration ends 10am if not sold out)

AWARDS
1st Trophy
2nd -3rd Medal

REGISTRATION FEE
$20 per team of two individuals

RULES
- 2 people per team
- Limited to 15 teams
- 10:30 Check In in Saengerfest Park 23rd/Strand
- 11:00 Start
- Played on 2' X 2' washer boards w/ one 3" hole
- Each team will have 4 washers to toss per round (provided by Yaga's)
  - 2" zinc coated washers
- Boxes will be placed 20 feet apart
- Double elimination
- First team to 15 wins or whichever team is leading after 10 minutes of play
    - Scoring will be accumulative style (all pts count toward final score)
    - In results of a tie, next team with highest round score wins
- Players must remain behind box during toss

SCORING SYSTEM
Box = 1 point
In Cup = 3 points
- No extra points will be given for washers that lean over the edge on board (**ONLY BOX AND CUP PTS**)
- Washers that get knocked off during round play will not count towards pts. Unless a member is involved in a washer falling off the board (intentionally or unintentionally)
- Team members are allowed to bounce the washers in attempting to acquire points
- All rounds will be capped at a 10-minute maximum limit **EXCEPT** the Championship round
    - Championship round will be the first team to 15 (no time limit)

Schedule of Events

FRIDAY JANUARY 17th, 2020

7-8 pm Chief Cooks Meeting @ Yaga's Cafe
8-10pm Kick Off Party @ Yaga's Cafe

SATURDAY JANUARY 18th, 2020

6:00am	Teams Begin Set Up
8:00am	Teams Begin Cooking
10:00am	Vendors Open
10:30am	Washer Tournament Check In
11am	Will Call & Information Booth Open
	Strand Merchant Walkabout Begins
	Washer Tournament Begins
12:00	Regular Chili Turn In (12:00-12:10)
	Public Chili Sampling Begins
	VIP Beer Tasting Opens
	Jackpot Margarita Contest - Saengerfest Park
1pm	Public Beer Tasting Opens
	Live Music Saengerfest Park
2pm	Exotic Chili Turn In (2:00-2:10)
3pm	Public Chili Sampling Ends
	Strand Merchant Walk About Ends
4:30 pm	Awards Ceremony at Saengerfest Park
6pm	The 11th Annual Chili Quest & Beer Fest Closes

TEMPORARY FOOD SERVICE ESTABLISHMENTS

GENERAL - Temporary food establishments are food establishments that operate for a period of no more than 14 consecutive days in conjunction with a single event or celebration. Temporary food service establishments shall comply with State and local rules except as otherwise provided herein. The regulatory authority may impose additional requirements to protect against health hazards related to the conduct of the temporary food service establishment, and may prohibit the sale of some or all potentially hazardous foods, and when no health hazard will result, may waiver or modify requirements of the these rules.

RESTRICTED OPERATIONS – Only those potentially hazardous foods that require limited preparation; require minimal handling or require limited cooking time shall be prepared or served. This does not include extensive chopping, mixing, or cutting. The preparation or service of other potentially hazardous foods, including pastries filled with cream or synthetic cream, custards and similar products, and salads or sandwiches containing meat, poultry, eggs or fish is prohibited. This prohibition does not apply, however, to any potentially hazardous food that has been prepared and packaged in approved food service establishments under conditions meeting the requirements of the law.

FOOD – Food shall be safe, unadulterated, honestly presented, and obtained from an approved source that comply with applicable laws. Food prepared in a private home, is considered to be from an unapproved source. This food may not be used or offered for human consumption.

Employees – While preparing food, employee may not work if sick; may not wear jewelry; and shall not eat, drink, or use tobacco. Employee shall wear hair restraint, such as hats, hair coverings or net to prevent contamination of food, utensils, and single service articles.

HANDWASHING - A convenient hand washing facility shall be available for employee. A hand washing facility shall include an insulated container with a spigot that can be turned on to allow potable, clean warm water to flow; a wastewater container; soap; disposable towels; and a waste receptacle. Hand washing facilities are not required if the only food items offered are commercially prepackaged foods dispensed in their original containers. When handling ready-to-eat foods, employee shall utilize suitable utensils, gloves or a chemical hand sanitizer as barrier.

TEMPERATURES - The internal temperature of cold foods must be 41°F or below and hot foods 135° F or above. A metal stem thermometer shall be provided to check temperatures of hot and cold foods. Reheating for hot holding shall be done rapidly to 165°F and the time the food is between the temperatures may not exceed four hours.

ICE - Ice that is consumed or that contacts food shall have been made under conditions meeting the requirements of the rules. The ice shall be obtained only in chipped, crushed or cubed form and in single-use safe plastic or wet-strength paper bags filled and sealed at the point of manufacture. The ice shall be held in these bags until it is dispensed in a way that protects it from contamination.

WAREWASHING - Three clean containers with lids may be used, as alternative manual ware washing equipment - equivalent to a three-compartment sink. Food contact surfaces of all equipment and utensils shall be washing, rinsing, and sanitizing. Liquid bleach shall be provided for sanitizing equipment and utensils. A test kit that measures the concentration in mg/L of sanitizing solution is required.

CLEANING – Equipment shall be cleaned in a way that prevents food contamination and the general area shall be kept clean at all times. **SINGLE-SERVICE ARTICLES** - Only single-service tableware shall be provided to the consumer.

WATER – Water from an approved source shall be made available in a temporary food establishment for food preparation, hand washing, and for cleaning and sanitizing utensils and equipment. Water from an approved source includes: commercially bottled drinking water, closed portable water containers, enclosed vehicular water tank, on-premise water storage tanks, or piping, tubing or hoses connected to an approved source.

STORAGE - Single-service items, food equipment and utensils shall be stored at least six inches above the flooring.

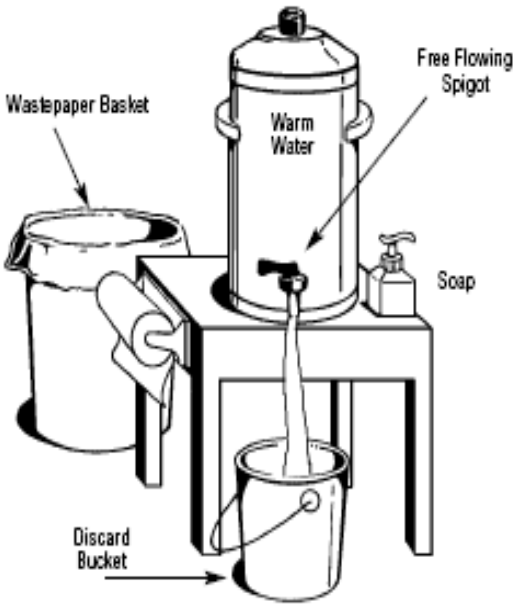
WET STORAGE - Packaged food may not be stored in direct contact with ice or water if the food is subject to the entry of water because of the nature of its packaging, wrapping, or container or its positioning in the ice or water.

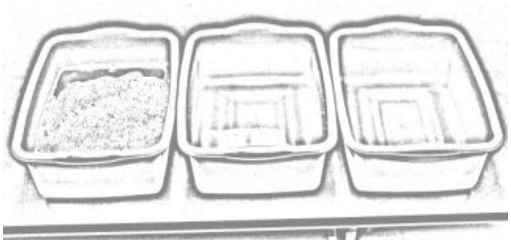
SEWAGE - A large covered container shall be provided to store wastewater until final disposal. All waste water and sewage generated from the establishment shall be disposed of through an approved sanitary sewage system that is constructed, maintained and operated according to law.

STANDS OR BOOTHS - Booths or stands shall be constructed in such a manner as to prevent entrance of flies, dust dirt and other foreign matter. All stands or booths shall be enclosed and covered with wood, canvas or other materials that protect the interior of the establishment from the weather and shall include shelves or other facilities to keep all food and supplies off the floor.

GARBAGE - All establishments shall have a covered garbage container.
RESTROOMS - Restrooms shall be provided for booth operators and customers. These facilities may be permanent or portable and shall be approved by the HEALTH AUTHORITY.

Hand washing Station ** Provide the appropriate test kit to check sanitize solution concentration





1 Wash (Warm soapy water)
2 Rinse (clean water)
3 Disinfect (Clean water plus disinfectant at 24° F for 45 seconds)
Provide the appropriate test kit to check solution concentration
(Bleach Chlorine 100ppm, “quats” 200ppm, iodine 25ppm)

Minimum cooking temperatures
Ground meats 155°F All Poultry 165°F Pork, beef, fish 145°F