

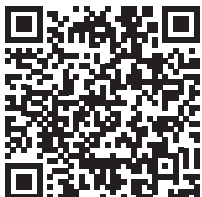
FALL FEST 2022

# CHILI COOK-OFF



## REGISTRATION AND RULES

- Anyone wanting to participate can contact SSG Nicholson at: 757-878-3215 or [franky.nicholson.mil@army.mil](mailto:franky.nicholson.mil@army.mil)
- Participants must complete the Food Handler's Course.
- Please coordinate the food Handlers course with SSG Nicholson, he will schedule the class.
- The Food Handlers Course is a 1 hour in-person class taken at Public Health on Fort Eustis.
- The event coordinator will direct participants to their spots after check in.
- Participants will check in and begin set up at 1700.
- Chili will be precooked and ready to serve at the event. The chili can be of any variety or flavor.
- Participants will provide their own crock-pot or other chili containment vessel. There will be power available, tables and chairs on site provided by the event coordinator.
- Participants will display all ingredients contained in their chili. Please provide a list of all ingredients and please highlight all allergens and spice level of the chili.
- Any ingredients that can pose a potential allergic reaction threat will be identified and displayed, some ingredients not limited to are peanuts, tree nuts, and shellfish.
- Participants must provide their own napkins, utensils and bowls or taster cup.
- Participants may leave once all chili has been given out.
- Prior to leaving, please ensure the area utilized is cleaned up of all trash
- Voting will be by public ballot. Voting will be open from 1800-1900.
- The top three chili participants will receive an award and be recognized at 1930.



REGISTER HERE

EVENT INFORMATION

