



**Our Lady Star of the Sea School**  
**1<sup>st</sup> Annual One Hot Christmas**  
**Chili Cook-Off**  
**Rules and Regulations**



**Set-up/Check-in: 11:30am**  
**Prep Time: 12:15 am – 4:30 pm**  
**Judging: Round 1 – 4:30 pm, Round 2 – 4:50 pm**  
**Open to public: 5:00 pm**  
**Awards/Raffle: 6:00 pm**

**Important Information:**

- Please arrive on-site at 11:30 am for check-in and health department inspection
- All food must be in original packages with receipt in hand
- Each contestant must cook a minimum of 4 quarts of chili
- All contestants will be provided with a 6' table and electricity
- Please use sanitary and food preparation best practices
- Each contestant is responsible for supplying cooking apparatus and cooking utensils, as well as coolers and thermometers for food storage and prep.
- No ingredients may be pre-cooked in any way prior to the commencement of the official cook-off. The only exceptions are canned or bottled tomatoes, tomato sauce, pepper sauce, beverages, broth, etc. **MEAT MAY NOT BE PRE-COOKED**, in any manner. All other ingredients must be chopped or prepared during the preparation period.
- Bowls and spoons will be provided for judges and public tasting
- Ambiance is great; plan to decorate your table if you like
- Plan on having a good time helping us support Our Lady Star of the Sea School

**Judging & Awards:**

- Judges will evaluate on appearance, aroma, texture, and flavor
- Prizes will be presented for:
  - Best Overall Chili - \$50 Gift Card to Local Restaurant
  - Zestiest Chili - \$50 Gift Card to Local Restaurant
  - Most Creative Chili - \$50 Gift Card to Local Restaurant



**Our Lady Star of the Sea School**  
**1<sup>st</sup> Annual One Hot Christmas**  
**Chili Cook-Off**  
**Registration Form**



In order to enter our annual Chili Cook Off individuals must apply for a **FREE** temporary food service permit through the Calvert County Health Department. Please submit permit application with registration no later than noon **Monday, November 27th**.

Attached is the permit application with general information filled in. Please ensure to complete Section I with contact information, answer questions 2 & 3 on page 2, Section V Source of food, and fill-in the table starting on Page 5.

Please visit [calverthealth.org](http://calverthealth.org) and follow the listed steps to view a short pictorial vendor presentation

1. Under the Community Services Tab (highlighted gold) scroll on to Environmental Health Services
2. Click on Food Services and a new page should appear.
3. To the right in a light blue box, click on the sixth link down, Temporary Food Service Establishment FAQ's
4. Scroll all the way down and there will be a link labeled Temporary Event Training Presentation (PDF)

For questions please contact Ms. Michelle in the Health Department Monday-Friday 8:00 a.m. to 4:00 p.m. at 410-535-5400.

Chef's Name(s): \_\_\_\_\_

Address: \_\_\_\_\_

Phone #: \_\_\_\_\_ E-mail: \_\_\_\_\_

Name of Chili: \_\_\_\_\_

**\$25 Entry Fee**

**Please submit payment & registration to Our Lady Star of the Sea School by Noon on November 27<sup>th</sup> to reserve your spot.**

**Please make checks payable to: OLSS (Memo Note: Chili Cook-off Registration)**

Registration & Payment may be mailed to:  
**Our Lady Star of the Sea School, Attn: Katie Wingenter**  
**PO Box 560, Solomons, MD 20688**  
 Please call (205)792-9301 or email [olsschilicookoff@gmail.com](mailto:olsschilicookoff@gmail.com) for more info.

Received By: \_\_\_\_\_

CALVERT COUNTY HEALTH DEPARTMENT  
Division of Environmental Health  
P.O. Box 980  
Prince Frederick, MD 20678  
410-535-3922/301-855-1557  
Fax# 410-535-5252  
www.calverthealth.org

**EXEMPT ORGANIZATION FOOD SERVICE NOTIFICATION TO OPERATE**

Application is hereby made to operate a non profit food establishment in accordance with the Annotated Code of Maryland-Health General Article Governing Food Establishments. Notification of intent to operate must occur at least 14 days prior to the event date. THIS NOTIFICATION AND ACCOMPANYING SURVEY AND HACCP PLAN (HIGH AND MODERATE PRIORITY OPERATIONS ONLY) MUST BE SUBMITTED A MINIMUM OF 14 DAYS PRIOR TO THE EVENT DATE. NOTIFICATIONS RECEIVED LESS THAN 14 DAYS PRIOR TO THE EVENT DATE MAY BE DENIED. *If you have submitted a HACCP plan to this office within the past 5 years and your menu has not changed, you are not required to resubmit the plan with each application.*

PLEASE PRINT OR TYPE

I. Name of Organization: Our Lady Star of the Sea  
Physical Address: 50 Alexander St Solomons MD 20688  
Mailing Address: PO Box 560 MD 20688  
Phone# 410-326-3535 Owners Phone# \_\_\_\_\_  
Fax # 410-326-9478 E-mail Address: olssschoo@comcast.net  
Federal Tax ID# 29019552

Contact Person: \_\_\_\_\_ Phone number: \_\_\_\_\_

Owner of Organization: Archdiocese of Washington  
(Please Print)

Owners Signature: 

\*\*\*\*\*

II. Check Type of Establishment: (Check all that apply)  
Kitchen \_\_\_\_\_ Mobile Unit \_\_\_\_\_ Other X - School Cafeteria  
Temporary Event X (Please Describe)  
Water Supply: Public X Private \_\_\_\_\_ Sewerage: Public \_\_\_\_\_ Private X

\*\*\*\*\*

**CALVERT COUNTY HEALTH DEPARTMENT**  
**Division of Environmental Health**  
P.O. Box 980  
Prince Frederick, MD 20678  
410-535-3922/301-855-1557  
Fax# 410-535-5252  
[www.calverthealth.org](http://www.calverthealth.org)

## EXCLUDED ORGANIZATION FOOD ESTABLISHMENT SURVEY

### Event Information

Name of Event: One Hot Christmas Chili Cook-Off

Event Start Date: 12/02/17 End Date: 12/02/17 Start Time: 5 p.m. End Time: 8 p.m.

What date/time will the vendor be set-up and ready for inspection: Dec 2, 2017

What date/time will food preparation begin: 11:30 a.m.

*\*Adequate shielded or shatterproof lighting must be provided after dusk.*

### Operations

1.) Preparation of food will occur (Circle One): ON-SITE or OFF-SITE

If OFF-SITE, please attach a copy of the current food license and most recent Health Department inspection for the food establishment that the food preparation will be taking place at.

**\*Home Prepared and Home Stored Foods Are NOT Allowed, with exception of approved non-potentially hazardous baked goods for excluded organization fundraisers.**

2.) Describe the method for transporting cold and/or hot food:

3.) List the methods used for cold holding and hot holding food during the event:

4.) Describe the set-up for warewashing and the type of sanitizer that will be used during the event:

Contestants will have access to the church's kitchen sinks for ware washing and the restrooms for hand washing. In addition, 2 ware washing stations will be available in the room where food is being prepared along with 4 hand washing stations. Dish detergent, bleach, antibacterial hand soap, and hand sanitizer will be provided.

5.) Provide the type of sanitizer that will be used for sanitizing buckets:

bleach

*\*Test strips must be provided to measure sanitizer concentration.*

---

Please check the following items that will be provided during the event:

- Hair Restraints for all food staff
- Stem thermometer (digital or dial that reads temperatures in 2° increments ranging from 0° to 220°)
- Gloves for ready-to-eat foods
- Siding or screening for 3 of the 4 sides of the tent
- Cleaning bucket with soap and warm water for cleaning surfaces prior to sanitizing
- A potable water hose that is NSF approved or equivalent

---

## Utilities

1.) What is the source of water used for hand washing, warewashing, and food preparation? (*\*Ensure proper backflow protection is provided if direct water connections will be used on-site.*)

Tap water to fill the portable stations and sinks

2.) What is the method of waste water disposal from hand washing and warewashing equipment?

Waste water will be disposed in the restroom and kitchen sinks

3.) Who will be responsible for refuse disposal and how will refuse be stored on-site?

Volunteers will collect refuse from contestants' work stations and dispose of it in garbage cans outside the room which will then be thrown in the dumpster in the facilities parking lot

---

Provide a drawing of the SET UP/LAYOUT only if located off-site. Please include and label the following: location of hand washing station(s), dishwashing location, food preparation tables for ready-to-eat foods and raw meat products, all cooking equipment, and any self-service areas for customers. If a truck or trailer will be used for food storage please ensure that no food is stored on the floor and the area is available for inspection.

III.

Special Event (Name): One Hot Christmas Chili Cook-Off

Location: Our Lady Star of the Sea School Providence Room

Date(s) and Time(s): Dec. 2, 2017 11:30am to 8:00pm

Menu: different types of chili

Location of Food Preparation: on site

\*\*\*\*\*

~~IV. Mobile Unit: Make \_\_\_\_\_ Model \_\_\_\_\_ Color \_\_\_\_\_ Year \_\_\_\_\_~~

~~Tag#: \_\_\_\_\_ Vin#: \_\_\_\_\_~~

~~Owner: \_\_\_\_\_~~

~~(Name, Address, Phone Number)~~

~~Special Markings: \_\_\_\_\_~~

~~(Names, Numbers Etc.)~~

~~Food to be Sold: \_\_\_\_\_~~

\*\*\*\*\*

V. Source of Food: \_\_\_\_\_  
(Name of Supplier, Grocery, Restaurant or Commercial Distributor)

Type of Food Service System: (Check all that apply)

\_\_\_\_\_ Cook, Serve

Cook, Hot Hold, Serve

\_\_\_\_\_ Cook, Chill, Reheat, Hold, Serve

\_\_\_\_\_ Cold, Hold, Serve

\_\_\_\_\_ Commercially Packaged Food Only

\_\_\_\_\_ Other: \_\_\_\_\_

## Calvert County Health Department Temporary Food Service Facility Menu Page

~~All food should be prepared and cooked at the event. Should any of the menu items served at the event be prepared off site then please fill in the information below and provide a copy of the facility's food license.~~

~~Name of Licensed Facility: \_\_\_\_\_ Facility Phone #: \_\_\_\_\_~~

~~Facility Address: \_\_\_\_\_~~

~~Facility Contact Person: \_\_\_\_\_ Facility License # \_\_\_\_\_~~

Below please list all the menu items that will be served during the event. All foods must be from an approved source and prepared at a licensed food service facility or onsite at the event. No food can be stored, prepared, or cooked at a private home. Should this form not be filled out or received incomplete this may delay the approval of your permit.

Menu Item	Place of Preparation	Method of Cold Holding*	Method of Cooking**	Method of Hot Holding***	Method of Cooling (if applicable)	Method of Reheating (if applicable)
Ex. Chicken	Fairgrounds under tent	In cooler with ice at 41°F or less	On-site, grill with cover or fryer to a temperature of above 165°F	Chaffing pan or warming unit. Product held at 135°F or greater	N/A	N/A

	Preparation	Holding*	Cooking**	Holding***	Cooling (if applicable)	Reheating (if applicable)

**Required temperatures according to COMAR 10.15.03**

\*Cold Holding (minimum): All foods: 41°F or less; 45°F Shell Eggs & Shellfish; Pasteurized Crabmeat: 38°F

\*\*Hot Holding (minimum): All foods: 135°F or greater

\*\*\*Minimum Cook Temps: **SEE TEMPERATURE CONTROL CHART FOR ALL COOK TEMPERATURES**  
 Poultry: 165°F; Ground Fish/Meats: 155°F; Whole Meat/Pork/Seafood: 145°F;  
 Fruits, Vegetables & Ready-to-Eat Commercially Processed Foods Cooked for Hot Holding: 135°F  
 Whole Roast: 130°F for 112 minutes

Cooling Process: All Foods: 135°F-70°F within first 2 hours then from 70°F-41°F within an additional 4 hours

Reheating Process: All Foods: 165°F within 2 hours



## SAFE FOOD TEMPERATURE CHART

FOOD	MINIMUM INTERNAL TEMPERATURE °F	HOLDING TIME AT SPECIFIED TEMPERATURE
Shell eggs. Fish, meat, and all other potentially hazardous foods not specified in Chart 1.	145	15 seconds
Shell eggs not prepared for immediate service, ratites, comminuted fish and meats, game animals commercially raised for food, and injected meats.	145	3 minutes
	or	
	150	1 minute
	or	
	155	15 seconds
	or	
	158	< 1 second
Whole roasts (beef, corned beef, pork and cured pork roasts such as ham). Holding time may include post oven heat rise. Minimum oven temperature for roasts greater than 10 pounds is 250°F for dry heat. For roasts less than 10 pounds, minimum oven temperatures are 350°F for dry heat and 325°F for convection ovens. Oven temperature may be 250°F or less for high humidity cooking (relative humidity greater than 90 percent for at least 1 hour or in a moisture impermeable bag that provides 100 percent humidity).	130	112 minutes
	or	
	131	89 minutes
	or	
	133	56 minutes
	or	
	135	36 minutes
	or	
	136	28 minutes
	or	
	138	18 minutes
	or	
	140	12 minutes
	or	
	142	8 minutes
	or	
	144	5 minutes
or		
145	4 minutes	
or		
147	134 seconds	
or		
151	54 seconds	
or		
155	22 seconds	
or		
158	none	
Poultry; stuffed meat, pasta, or poultry, and exotic bird	165	15 seconds
Raw foods of animal origin cooked in a microwave oven.	165	Hold for 2 minutes after microwaving
Fruits and vegetables cooked for hot holding, ready-to-eat commercially processed foods, and hot holding.	135	None
Ready-to-eat commercially processed foods for immediate service.	None	None