



TEAM RULES

1) Chili Categories & Definitions:

Traditional Red Chili is any kind of meat/combination of meats cooked with red chili peppers/powders, various spices and other ingredients. Any non-meat fillers are not allowed, including beans. Preference is not given to either cut meat or ground meat.

Homestyle Chili is any kind of meat/combination of meats and/or vegetables cooked with beans, chili peppers/powders, various spices and other ingredients. Beans are required. Preference is not given to either cut meat or ground meat. Seafood is considered meat. Homestyle chili may be any color, including red, green, white and yellow.

Chili Verde is any kind of meat/combination of meats cooked with green chili peppers/powders, various spices and other ingredients. Beans and pasta are not allowed. Preference is not given to either cut meat or ground meat.

Veggie Chili is any kind of vegetable/combination of vegetables cooked with chili peppers/powders, various spices and other ingredients. Beans (legumes) are allowed. The use of meat and/or any meat byproduct is not allowed. The use of soy and other “meat” substitutes is allowed. Veggie Chili may be any color, including red, green, white and yellow.

2) All cooks must be a member of ICS ([International Chili Society](#)) to compete. City will pay for cook’s membership to participate.

3) Garnishes must not be used for any category. Rule of thumb—if an ingredient found on the top layer of an entry bowl cannot also be found mixed throughout the entire bowl, it is a garnish and not permitted.

4) Prizes will be awarded in the following categories: Best Spirit, Best Booth, People’s Choice, Judges Best Overall (1st, 2nd & 3rd). Categories may be altered based on the total number of team entrants.

5) Ingredients cannot be pre-cooked or treated prior to the preparation period, which begins at 8:30 a.m. The only exceptions to this rule are canned or bottled tomatoes, tomato sauce, beans, peppers, pepper sauce, and beverages. Fresh peppers may be cooked prior to arrival, and dried beans may be soaked overnight. Meats may be ground, boned, and/or diced prior to the preparation period.

6) The cooking period will be a minimum of 3 ½ hours, and a maximum of 4 hours. The Master of Ceremonies will announce the exact starting and ending times.

7) Final instructions will be given during the cooks’ meeting at 8:15 a.m.

8) Cooks may prepare ingredients during the preparation period.

9) Any preparation, storing, or handling of food must strictly follow Health Department requirements. (information provided w/team confirmation packet)

10) Chili teams are required to prepare a minimum of ten (10) gallons of chili. Since people will hear how delicious your chili is, more is preferable.

11) Teams must supply all their own cooking utensils, supplies, & materials. The City of Palo Alto will provide a booth in which all food must be prepared, cooked, and served. The City will also provide a utensil & hand wash set-up per Health Department requirements, & a 2-oz. ladle, serving cups & a 6-foot table.

12) Each team will be permitted a maximum of 3 cooks in their area.

13) Each team may have a maximum of 20 assistants. Assistants are not official cooks and may not handle or prepare the food.

14) Team demonstrations and presentations are permitted throughout the event, as long as they do not obstruct the public’s view of booths or the cooking process. Remember, in this cook-off, outrageous is good!

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15) Teams may set up their decorations and equipment according to the schedule provided. Any special requirements or teams who plan to arrive by special vehicle (i.e., decorated trucks, floats, etc.) must notify the Recreation Division at least 7 days in advance.

16) Teams may not sell their chili. Chili samples may only be distributed to those who have purchased tasting tickets.

17) During the event, the City staff will assign each team a number and will provide a container to present their chili to the judging area for the blind tasting. Number will be written on the bottom of the chili container provided and only City staff will know who is assigned what numbers.

18) Each team must deliver its chili sample to the judging area no later than 1:35 p.m.

19) The decision of the judges is final.

20) Zero Waste Palo Alto's mission is to help the community reach its Zero Waste goal of virtually eliminating waste being burned or buried. Zero Waste goes beyond recycling – it's a systems approach that first seeks to eliminate waste wherever possible, and then manages discards through reuse and recycling. Teams must comply with the City's Zero Waste Policies, including Single Use Plastic Policy, which is enclosed in your team packet.

21) **HAVE FUN!**

www.paloaltochilicookoff.com

