

SC State Chili Cook-Off Championship Rules

We provide a 10' x 10' outdoor space; contestants may not exceed their allotted space. Electricity is not available. Generators are not allowed.

Cook teams are limited to a maximum of 3 team members.

All contestants are required to attend the mandatory cook's meeting at 8:00 a.m.

Contestants must supply all their own ingredients, supplies, and utensils.

Contestants are required to provide their own tables, canopy for their cook space.

Contestants are encouraged to provide a fire extinguisher and hand sanitizer.

The following are not permitted on the Square during the event:

- Open fires
- Charcoal
- Alcoholic Beverages
- Vehicles
- Generators

Should this event be cancelled, 100% refund of registration fees will be offered. Refunds are not available for any other reason.

Failure to abide by any rule will result in disqualification and possible removal from the event.

Amateur Homestyle Chili Competition Rules - Set-up 7:00 - 9:00 a.m.

This division is for amateur or new cooks to experience a competition environment and have their chili judged like the professional chilis are.

All food handling, preparation and serving must comply with all local and state guidelines, policies, and rules. All food, whether stored, resting, or cooking, must always be maintained at food-safe temperatures. Food temperatures are subject to inspection at any time by event organizers or local/state officials.

In addition to the chili submitted for Judging (32 oz.), all contestants must cook at least 3 gallons of chili for the People's Choice competition. As an amateur competitor you are automatically included in people's choice. Sampling materials will be provided.

Amateur competitors can prepare any type of chili for competition. The chili can contain any kind of meat, or combinations of meats and/or vegetables, chili peppers, spices, and other ingredients. The chili may be any color. Preference is not given to either cut of meat, ground meat, shredded meat, or cubed meat.

Meat may be cut or ground prior to the beginning of the cooking period, but may not be pre-cooked, treated, seasoned, or marinated in any manner prior to the beginning of the cooking period.

No ingredient may be pre-cooked in any way prior to the commencement of the official cooking time. The only exceptions are canned vegetables, sauces, pepper sauces, liquids, seasoning pastes, and meat substitutes.

Grinding and/or mixing of spices is allowed prior to the event. All other ingredients must be prepared and/or chopped on-site during the preparation period. The preparation period is the designated time between set-up and the start of the cooking period for the amateur event. See the event schedule.

The cooking period will be 3 hours long.

Garnishes are not allowed. 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 is not permitted.

People's Choice Rules - Set-up 7:00 - 9:00 a.m.

Entrants for People's Choice categories are Individual or Organizational.

The Individual category is limited to a team of no more than 3 people who are not affiliated with any company, organization, church, public office or department, teams, or non-profits.

Organizational People's Choice competitors must be affiliated or associated with a group or organization (listed as exclusions in the Individual Category)

Must provide a minimum of 3 gallons of chili to offer for public samples. Sampling cups and spoons will be provided by the organizers. The more chili you have, the more samples you can give, the more voters you can reach.

Must provide your own tents, chairs, tables, cook stoves.

You should engage with the public and generate interest in your chili. Booth decor is a great way to bring tasters to your chili.

Must not bribe or prearrange voting. No vote sharing is allowed between competitors. Violators will be disqualified.

Any style of chili is welcome. All meat used must come from a USDA approved supplier. No personally harvested wild game is allowed.

All food, whether stored, resting, or cooking, must always be maintained at food-safe temperatures. Food temperatures are subject to inspection at any time by event organizers or local/state officials.

When reheating chili it needs to rise to a temperature above 165 degrees and be kept above 135 degrees.

Samples can only be given in exchange for a ticket or to someone wearing a wristband.

Serving time is 11:00 a.m. to 3:30 p.m.

One token equals one vote.