

FORTUNA CHAMBER OF COMMERCE & FORTUNA “CHILI SOCIETY”

Proudly Present the

# 2025 CHILI COOK-OFF

MONDAY, JULY 14, 2025- set up at noon

**Downtown Fortuna Tastings from 5pm-7pm**

Come One, Come All, Join the Fun – No Experience Necessary!!

Return entry form & fee by **4:00 PM on Friday, June 13th** to the Fortuna Chamber of Commerce (Monday-Friday, 9:00 am - 4:00 pm).

735 14th Street, Fortuna, CA 95540

Phone: 707-725-3959 or [ceo@fortunachamber.com](mailto:ceo@fortunachamber.com)

**Fee is \$25.00 per team**

---

## OFFICIAL ENTRY FORM

BUSINESS OR GROUP NAME: \_\_\_\_\_

CONTACT PERSON: \_\_\_\_\_ PHONE #: \_\_\_\_\_

E-MAIL: \_\_\_\_\_

TEAM NAME (Judged Category, Be Creative!): \_\_\_\_\_

CHILI NAME: \_\_\_\_\_

BOOTH LOCATION PREFERENCE (if any and subject to availability): \_\_\_\_\_

TROPHIES AWARDED FOR (please circle all that apply):

**People's Choice Chili**

**Best Beef Chili (No Beans)**

**Professional Chili (local restaurants & caterers)**

**Fortuna's Best Chili**

**Rookie of the Year Best**

**Fortuna's Hottest Chili**

All teams will be evaluated for: **Best Dressed Team, Judge's Favorite Bribe, Best Team Name, Best Booth, and People's Choice Chili**

Teams must have the following materials: 3 to 4-ounce cups/bowls (**no styrofoam**), spoons, napkins, and **enough chili and supplies to feed 800 - 1,000.**



## FORTUNA CHAMBER OF COMMERCE 2025 CHILI COOK-OFF OFFICIAL RULES

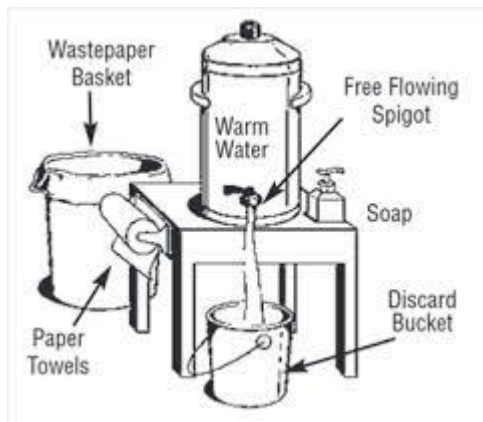
1. True chili is defined by the Fortuna “Chili Society” as any kind of meat, or combination of meats, with or without beans, cooked with chili peppers, various spices, and other secret ingredients, cooked into a spiced stew.
2. Health concerns are of primary importance. Cooking areas shall comply with applicable health requirements. The Humboldt County Department of Public Health, Division of Environmental Health guidelines for temporary food booth compliance are included with this packet. Call 707.445.6215 for clarifications. Health Department regulations are enforced.
3. **Please bring a pocket dial stem thermometer to ensure that your chili reaches a minimum of 165 degrees and is held at 135 degrees or hotter.**
4. It is NOT necessary for individual teams to obtain a permit from the County Public Health Department. The Fortuna Chamber of Commerce has obtained a group permit for the event. **You will need an enclosed booth.** Most canopies come with zipped, or Velcro attached sides.
5. Consumption of alcoholic beverages on public streets is against the law.
6. **Cooking teams can set up beginning at Noon (no sooner!!!).** Teams will be assigned a slot on Main Street, between 9th and 12th Streets. **Cooking may begin at Noon, any prep before the event must be done in a professional kitchen.**
7. Officials will be on-site beginning at Noon to answer questions and give final instructions.
8. Contestants are responsible for supplying all ingredients, cooking utensils, stoves or barbeques, tents and tables, a Health Department compliant booth, and any other items needed for preparation of your chili. Containers for People’s Choice tickets will be provided.
9. **Contestants need to provide bowls/cups (anything BUT Styrofoam), spoons, and napkins for 800 - 1,000 people.**
10. **Every member of your team must be willing to eat one 3oz cup of your chili prior to turning it into the judges. If you are competing for the hottest chili, plan on eating it and post a “hot chili” sign (provided).**
11. **If you have more than one chili you will need to specify which one you want judged on your application.**
12. There are five judges. **Judges love to be bribed and will be visiting booths beginning at 3:30 p.m., looking for the BEST BRIBE, BEST DRESSED TEAM, BEST BOOTH, and BEST TEAM NAME.**
  - Bribes are completely optional but if you choose to bribe our 5 main judges we set some guides to make it fair for everyone. We ask that you only give one item per judge, and those be no more than a value of \$50.00 each. Bribes can be given to judges when they do their walk through for Best Booth.
  - Bribe Baskets (also optional) each booth may offer a bribe basket to be raffled off to attendees as a Fortuna Chamber fundraiser at the Cookoff and a chance to win Best Bribe.
13. **We ask that your chili be ready for the Judging by 4pm and you provide 20 samples.** No additional items can be served with the judge’s tasting chili. Samples to be judged must be in the containers provided by the “Chili Society.”
14. You can expect to have about 800 people sample your chili. Chili must be ready for the public by 5 p.m.  
**PLEASE DO NOT SERVE THE PUBLIC UNTIL 5 P.M.**
15. It is the responsibility of each team to clean their area and remove all garbage and property. **Properly dispose of wastewater in the gray water tank provided by the event organizers, not on the ground! The gray water tank will be located next to the porta potties on 11th Street.**
16. **Event will happen rain or shine! This is a non-refundable event.** Your booth location will be emailed to you a week in advance.
17. **Electricity is not provided.** No generators will be allowed.
18. The decisions of the judges are final. WHINERS WILL BE DEALT WITH TO THE FULLEST EXTENT OF THE “CHILI SOCIETY” LAW.

**Have fun and thank you for participating in the 2025 Chili Cookoff!!!!**  
**Call the Fortuna Chamber of Commerce: 707-725-3959 or [ceo@fortunachamber.com](mailto:ceo@fortunachamber.com) with questions.**

# Temporary Food Facility Booth

Taken from the Humboldt County Health & Human Services booklet. For more information contact the Environmental Health Department at (707) 445-6215.

- Provide a fully enclosed booth with a roof and walls to prevent food contamination.
- Provide a hand washing station (water dispenser above a 5-gallon bucket, with soap in a dispenser and paper towels).
- Store all food at least 6" above the ground & protect food with covers or lids.
- Properly dispose of wastewater in the gray water tank provided by the event organizers, not on the ground! The gray water tank will be located next to the porta potties on 11<sup>th</sup> Street.
- All cooked chili must be heated to 165° and held at 135° or above and checked with a metal stem thermometer. All cold food must be kept below 45°.
- No smoking, vaping, eating, or drinking in the booth.
- No live animals.
- Store all garbage in plastic garbage bags or leak-proof cans and put in the dumpsters provided, not the event garbage cans.



## EXAMPLE OF A FOOD BOOTH

