



2019 RULES FOR SALSА COOKS

Definition of Salsa:

A classic southwestern condiment made from fresh ingredients, including but not limited to: Tomatoes, Chilies, Onions, Salt, Lime, Cilantro, and various spices. This contest will NOT judge: taco sauce, hot sauce, enchilada sauce, chili sauce, chow chow relish, guacamole, mole, or green chili.

Salsa Preparation:

All Salsa must be prepared fresh on site. Canned ingredients such as: tomatoes, tomato sauce, lime juice, green chilies, etc., are acceptable. You may start preparation after booth set-up. Remember that one person must be present at the **mandatory cook's meeting at 9 AM in front of the stage**. Salsa must be prepared by 10 AM, after which a pint will be collected for the Judges. You can then put samples out for the public. (Remember, you only need a small taste for each tasting cup.) You need to make 13 gallons total for use during the day. **DUE TO MARICOPA COUNTY LAWS, YOU CAN ONLY PRE-CHOP AT A LICENSED COMMISSARY AND MUST BRING YOUR LOG TO SHOW. ALL OTHERS WILL NEED TO CHOP ON-SITE. NOTHING CAN BE PRE-MIXED. WE WILL HAVE A REFRIGERATED COOLER ONSITE FROM FRIDAY 4/12 10AM THROUGH SATURDAY 4/13 CLOSE OF BUSINESS (EVENT) 6PM.**

Salsa Competition:

When your salsa is collected by one of the Judges' Assistants, it will be numbered with your booth number, and then placed inside another container and given a judging number. This will assure that none of the Judges know which booth the salsa came from and assures that it is a double-blind contest. A panel of professional and celebrity judges will judge your salsa on aroma, consistency, appropriate heat level, color, taste, and after taste.

Salsa Categories:

We have 3 different categories you can compete in: Hot, Mild, and Anything Goes!

Anything Goes!

Chefs! Do you make a non-traditional salsa? Do you pride yourself on thinking outside of the bowl? Is fusion cuisine the inspiration behind what you may consider Anything Goes? We want to taste it!

ANYTHING GOES = Your choice of ingredients! (Pineapple, Avocado, Mango Salsa, etc.) *

**A panel of judges will judge your salsa based on aroma, taste, creative use of ingredients. Maricopa County food safety and handling rules apply. Same salsa preparation rules apply.*

Attention:

If you are roasting or cooking in your area, you **MUST** have a fire extinguisher and all grills must be placed on tarps outside/behind the tent. If you do not have one, please notify us, and we will help you obtain one.

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Best of Show & Best Booth:

Some of the judges will be judging booths between 11:30 and 12:00 for the Best of Show & Best Booth. Please be ready during this time.

People's Choice Award:

The purpose of the People's Choice Award is two-fold. First purpose is to raise money for kids with a bleeding disorder and second, to have the public vote for their favorite salsa. All votes are made with money. You may encourage the public to vote with contests, giveaways or whatever it takes to get their vote – make it fun! Corporate donations made at the event are allowed. For example, your company may want to make a donation for your salsa at the event. The contestant with the most money in their jar at the end of the day is the winner. We will provide you with a clear container marked People's Choice Award. The containers will be picked up at approximately 4:30pm on Saturday. It is up to you to entice people to vote for your salsa. The winner will be announced on the MAIN stage along with the other awards at the end of the event.

County Guidelines:

1. You MUST have a hand washing station at your booth, please see "booth set up" PDF for specifics.
2. You MUST serve with non-latex gloves.
3. 3 bin washing station for utensils OR enough knives to swap out every 3 hours.
4. Keep all food off the ground (coolers, etc.).
5. To avoid the need for a sneeze guard do not have too many samples waiting to be picked up - keep the flow from cold storage of salsa to the consumer at a very quick pace.
6. Keep your salsa in ice so it stays at 41 degrees or cooler (we'll have a refrigerated cooler onsite for your use).
7. Note that you fall under our blanket permit for serving that day.
8. No home storage of the food is permitted. Please use a licensed commissary or drop your ingredients off onsite on Friday to store in the refrigerated cooler. Pre-chopping can only take place at a licensed commissary (and you must show your log) or onsite Friday.

Please feel free to contact us with any questions (602) 955-3947.