



Nachorita Fest Nacho Competitor Kit



Event Date: Sun, April 29, 2018

Event Time: 12:00PM - 4:00PM

Estimated Attendance: 600

Event Location:

REDSpace

2400 Superior Ave, Cleveland, OH 44114

LOADING DOCK:

At The Rear Of The Building

Website: <http://www.nachoritafest.com>

Load In Time:

Access will be available on Sun., April 29th from 8AM to 11:00am. Loading Dock closes at 11:15am. If you are late - you will not compete. **Please be on site no later than 11:15am.**

Company Name (As you wish it to appear on all materials):

Contact Person/ Title:

Address:

City:

State:

ZIP:

Phone:

Fax:

E-Mail:

Website:

Twitter:

FB:

IG:

What Nacho Dish Would You Like To Enter At The Event?

My Dish Meets The Following Dietary Restrictions (Circle All)

Dairy Free Gluten Free Vegan Non-GMO Vegetarian

Authorized Signature:

Provided by Us/The Venue:

- 2 - 6' Table with linens
- 3 oz. Serving Boats
- Napkins
- Electricity
- Event Insurance

Provided By You:

- 400 3 oz. samples (2 - 3 Bites) for 600 guests donated for your table
- Burners are okay
- Please bring your own serving pieces
- Up to One (1) 6' Horizontal and/or Two (2) Vertical banners to brand your table along with any other promotional materials you wish to bring.
- Set-up/Break-down to be completed by you/your staff.

Benefits Include:

- Announcement on event advertising materials.
- Corporate recognition at tasting table. Logo on the event map.
- Acknowledgement and thank you at the event.
- Acknowledgement during all live broadcast interviews - TV & Radio (April 2018)
- Acknowledgement and link on Nachorita Fest website for one year.
- Acknowledgement and link on Nachorita Fest social media outlets: Facebook, Twitter and Instagram.

For more information, contact

Sandro Galindo

Tel: 216.200.8879 | E-Mail: sandrog@protonmail.com

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Load In/Load Out

Exhibitor and Show Management Work Rights

Exhibitors and Show Management, using their own full time staff, may perform the following work in their booth of any size:

- Setting up and dismantling of exhibits or displays owned by the exhibitor or show management with the use of hand tools – power or otherwise.
- Assembling and disassembling their own products, materials, machinery or equipment.
- Installing of exhibitor owned signs, graphics, props, or decorative items not flown, rigged or attached to any structure.
- Setting up of exhibitor drapery including the skirting of tables.
- Delivering, setting up, plugging in, interconnecting and operating show management or exhibitor electrical equipment, computers, audio-visual devices and other equipment.
- Exhibitors/show management are allowed to self-unload Privately Operated Vehicles(POV's) in designated area(s) within the loading dock using full-time employees using non-motorized lift or material handling equipment.
- **Please plan to bring your own hand carts.**

Hand Carry Policy

REDSpace personnel will be on-site to direct exhibitors during move-in and move-out. For the convenience and safety of exhibitors and patrons, all freight and material handling must enter and exit the facility through the loading dock. The Licensee and its exhibitors will be allowed to hand carry items in or out of the main entrances (Superior & 24th St.) without having to access the loading dock. (Hand-carried freight is defined as one item that can be easily carried by an individual, without the need for dollies or other mechanized equipment.) No parking is allowed at the main entrances of the facility (Superior & 24th St.). All packages are subject to inspection by facility personnel.

Loading Dock

The address for the loading dock is located at the rear of the Hotcards building at 2400 Superior Avenue, Cleveland, OH 44114. Hours of operation are Sunday, April 29th from 8:00am - 11:00am and 4:00pm - 8:00pm. The dock is accessible off of 24th street via the adjacent parking lot. The road is HS-20 rated and can support 250 pounds per square foot. The loading dock is not enclosed or climate controlled. One vehicle per team will be allowed to drop off supplies at the loading dock and provided free parking. Please provide Sera Nelson with all information regarding your loading dock activity. Based on your needs event security may be necessary to enforce parking rules, traffic control, loading dock access, and to provide direction.

There are no lifts or elevators on site. REDSpace does not accept any deliveries.

Parking

One vehicle per team will be allowed to drop off supplies at the loading dock behind the Red Space, and parking is available at no charge at Red Space. A W.A.G.S. 4 Kids or Red Space rep will be at the dock. Please unload your supplies as quickly as possible and then return your vehicle to the lot. We encourage a member or members of your team to meet you at the loading dock to quickly unload. Feel

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free to bring hand carts, as only a pallet jack and pallets will be available to share amongst all competitors.

Self parking: There are approximately 5,000 spaces within close proximity to REDSpace. Please see our area parking map showing all of the spaces within close proximity.

Electrical

Exhibitors will each be provided with one (1) exclusive twenty (20) watt outlet. All electrical equipment must meet applicable National Electric Codes and City of Cleveland code requirements. Electric fixtures and fittings must be UL listed and properly marked.

Signage

REDSpace recognizes that the placement and display of signs and banners is a useful tool in promoting events and directing attendees. Please review the guidelines and policies regarding location, type, size and number of signs and banners.

- Walls, floors, ceilings, or other areas of the facility or its furnishings or fixtures are not to be painted or have permanent coverings applied.
- Signs, decorations and related materials may not be wired, tacked, stapled, nailed, or affixed in any manner, to painted surfaces, columns, handrails, fabrics or decorative walls in REDSpace. Applicable cleaning fees will be applied.
- Permanent REDSpace signs, banners, etc. may not be blocked or covered in any manner. Temporary signs may not be attached to permanent facility signage.
- Floor decals or window clings must be a 3M low tack product and must be tested and approved at least one week in advance of the event.

COOKING TEAM TERMS & CONDITIONS

IMPORTANT- Any competitors that do not follow the below cooking rules inclusive of the TEAM TERMS & CONDITIONS will not be permitted to compete in the Nachorita Fest event. The public's safety and health is our primary concern, so please read through these rules carefully. We will have food "safety checkers" at the event to make sure the rules are adhered to. NO refunds are given to competitors who are disqualified for not following safety regulations and disqualified competitors are subject to fines up to \$250.

Cooking:

The Cleveland Fire Department may require a test of all cooking equipment prior to the opening event.

- Food producing grease laden vapor is prohibited. (This includes frying on-site)
- Cooking and heating devices shall be placed on non-combustible surface and separated 2' from any combustible item and separated from the public by 4 feet.
- Each exhibitor must provide a 20BC fire extinguisher or an approved automatic extinguishing system located in their booth.

Open Flame:

The use of open flame devices are not permitted within REDSpace. The following devices may be permitted upon prior written approval from the Cleveland Fire Department or the REDSpace

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- Votive candles. Candles must have their flame recessed at least 1” from the lip of the glass votive.
- Sterno
- **Butane/propane single burners are STRICTLY PROHIBITED.**

Compressed Gas:

The use of compressed gas is **STRICTLY PROHIBITED** within the REDSpace and by the Fire Department including Butane/propane single burners.

PREPARATION & COOKING RULES

Guests must display a Nacho or Margarita tasting “ticket” to sample each team’s dish (provided upon entrance).

- Open to professional chefs and restaurants, competitors are responsible for providing cooking equipment, cleaning supplies, paper towels, chairs, cooking utensils, and sanitation set-up. A \$250.00 cleanup fee will be assessed if your respective area is not thoroughly cleaned before you depart. Each team will receive a 10’ x 10’ cooking space with two tables, linens, napkins, and serving boats for food samples.
- Set-up on April 29th begins at 8:00 a.m. and must be completed no later than 11:30 a.m. Please back-time your preparation, as the event starts at 12:00 p.m. Competitors can begin cooking once individual set-up is complete. Our team of “safety checkers” will continually circulate the event to ensure all safety standards are met.
- **Competitors must pull a Temporary Food Service Permit with the City of Cleveland and submit this along with a copy of their “License to Operate” a public eating or drinking place two weeks prior to the event (April 13).**
- Pre-made Nachos must be kept warm at the proper heating level. Kitchen will not be accessible or available.
 - Beef **MUST** reach a cooking temperature of 155°F. Chicken **MUST** reach a cooking temperature of 165°F, and fish **MUST** reach a cooking temperature of 145°F. During the event, a temperature of 135°F will need to be maintained.
- Samples must be limited to one ¼ lb. food boat. Plates to be provided by Nachorita Fest.
- Bring pots, pans, strainers, cutting boards, knives and can openers (if necessary). Please do not leave these unattended in your booth.
- Bring long-stirring metal spoons that reach the bottom of your cheese pot! To avoid burning your food, we recommend keeping the heat source low.
- Bring ALL cleaning, sanitation and clean-up supplies as required by the Cuyahoga County Department of Health.
- Bring Hotboxes and/or ice and ice chests to store food. Refrigeration will not be available.
- Please plan to leave any “extra” at the venue. We will be donating any unexpected “leftovers” to a local shelter immediately following the event.
- In case your dish is not fully pre-prepared upon arrival - **DO NOT** bring pre-cut onions, peppers, tomatoes, etc. Only store-purchased, unopened, pre-cut, vacuum sealed ingredients will be allowed. All else must be chopped on site. (This is a strict Health Department rule.)
- You will receive your booth location/event info at check-in.

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- A mandatory Competitor's Meeting will be held beginning at 11:30 a.m. on April 29th in REDSpace. The Head Cook from EACH team MUST attend this meeting.
- If you experience a minor cut, Nachorita Fest will provide first aid supplies.
- Janitorial service and trash cans will be available throughout the event space & at your station.
- The awards ceremony will take place at 3:30 p.m. on the main stage. Please make sure to have a representative from your team attend the awards ceremony.
- Awards for 1st - 3rd place will be presented for the three (3) competitive divisions (Judge's Choice - Best Nacho, People's Choice - Best Nacho, People's Choice - Most Creative Nacho). Your nachos will be judged within your category. Guests will participate in the People's Choice Award and vote for their favorite entry. Please bring dishes for up to five judges to sample.
- All competitors hereby agree to indemnify and hold harmless Nachorita Fest and Working Animals Giving Service for Kids (W.A.G.S. 4 Kids) and its volunteers for all costs and expenses for any bodily injury or damages. Competitors further waive all rights of subrogation against Nachorita Fest and W.A.G.S. 4 Kids and agree to name them as "additional insured" on all liability policies. In addition, the participant assents to the use of any photo, film, videotape of the event for any purpose. Nachorita Fest and W.A.G.S. 4 Kids do not necessarily endorse the views of any groups or organizations participating in the event.

JUDGING

There will be a prize for the People's Choice Award and Judge's Choice. Each competitor will be assigned a designated judging time. Scoring will be based on the following criteria:

Serving Method and Presentation: Is the dish fresh and colorful? Easy to eat? Stylistic but practical? (0 – 10 points)

Portion Size and Nutritional Balance: Is the weight boundary within the tolerance of total meal? Is the dish nutritional? (0-5 points)

Creativity, Menu and Ingredient Compatibility: Do the recipe ingredients complement each other in color, flavor and texture? Are the ingredients balanced in size and amounts? (0-10 points)

Flavor, Taste, Texture and Doneness: Do the specified major ingredients carry the dominant flavors? Do the components fit together? Are the temperatures correct? Do the textures reflect the cooking technique? (0 – 25 points)

Not your typical nachos? Let your imagination run wild!

PEOPLE'S CHOICE AWARD

Encourage friends, families and guests to come out and vote for you!

Each member of the public will vote via their mobile devices for his/her favorite nachos and most creative dish. The People's Choice Awards will be given to the team that receives the most votes via the public's ballots cast. All voting will end at 3:15 p.m. and the award will be presented at 3:30 p.m

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