

GUIDELINES TO BE FOLLOWED BY CHILI COOKS FOR COMPETITION

GENERAL RULES

1. **No food prepared at home is allowed. Food must be prepared on site at the event or in an approved kitchen (Health Permitted Restaurant, Commissary, Community Center, Church).**
2. Each cook's area is considered a separate kitchen and must be maintained as one (clean and neat).
3. The public must remain on opposite side of barrier.
4. Chili can only be served by cooks.
5. All persons handling food cannot wear loose clothing. Hair must be restrained (e.g., tied back, hat, headband, hairnet, etc.)
6. Cooks are not to taste their chili with their cooking spoon. Use a disposable spoon!
7. Hands must be washed before handling utensils, pots, or food. Hands **MUST** be washed with warm water and hand soap for 20 seconds. Hands **MUST** be dried with paper towels (not wiping towels). See attached document for handwash station set up diagram.
If gloves are to be used, hands are to be washed prior to putting on gloves.
8. When serving your chili, only cooks can serve to the public. Bowls must be inverted for easy sanitary grasping and spoons must be removed from container by handle only. These shall be disposable.
9. You must provide at least one roll of dry paper towels for spills. A sanitizer solution of 100 ppm chlorine or suitable alternative should be set up in each booth. (approx. 2 tbsp bleach in one gal of water)
10. Cutting boards shall be hard maple or NSF (National Sanitation Foundation) approved plastic, free from deep gouges or cracks.
11. All cooking utensils must be washed and sanitized before use. Facilities for this purpose will be provided at the cook-off site. Allow yourself at least a half hour for this process.
12. Commercially canned or packaged food must remain unopened & in original container until arrival at site.
13. All fresh vegetables must be washed before cooking.
14. **Meat Products**
 - a. Must be sealed in original container. Bring the package label to the site. Meat must be purchased at USDA Licensed Commercial Source. A sales receipt stating purchase place, type of product, and quantity of your meat must be brought to the cook-off site.
 - b. All meat products must be stored and transported at the temperature of 45°F or less. Temperature of meat is preferred to be at/below 41°F, packed on ice in a cooler. (Ice used for beverages must be separate from that used to chill food).
15. All hot holding must be maintained at 135°F or higher. Ground beef must be cooked to 155°F, Steak 145°F.