



2023 Chili Cook-Off Rules and Best Practices

CHILI COOK-OFF RULES

- Contestants are allowed to make any base of chili.
- Chili should be made in a six-quart slow cooker ONLY—we want to avoid anyone running out of chili to serve while others are still distributing samples. Running out would make your chances of winning less likely!
- Chili makers are **REQUIRED** to bring their own extension cord and ladle/spoon. We will supply outlets and power.
- Registrants are responsible for transportation and food safety practices.
- Anoka County requires all chili that is not made in a commercial kitchen to be labeled.
- Labels must include the maker's name and address in which the chili was prepared.
- Samples available only as supplies last.
- Participants can drop off their Slow cooker at the location on the map that reads "Chili Cook-Off" near the Main Stage as early as 11:00 am and need to return to that location no later than 1:00 pm.

A covered tent, tablecloths, paper products, silverware, napkins, and power will be supplied for this event.

FOOD SAFETY GUIDELINES & BEST PRACTICES

Foodborne illness outbreaks can happen anywhere and can affect a large number of people. Many outbreaks result because a food worker may not take food safety seriously.

The good news is that foodborne illness is preventable. Follow these tips to avoid a foodborne illness outbreak:

KEEP CLOTHES CLEAN

Dirty clothes give customers a wrong impression and carry harmful microorganisms.

- Wear clean clothes.
- Wear clean aprons.
- Roll up long sleeves.
- Keep hair from falling into food! Wear hair pulled back in a cap or a hair net.
- Remove aprons when leaving the area.

KEEP HANDS CLEAN

Washing your hands is one of the easiest, most effective ways to prevent foodborne illnesses.

- Wash hands often: before you start your shift; after handling raw foods; after coughing or blowing your nose; after handling the garbage; after using the bathroom; after you take money.
- Wash hands with lots of soap. Soap creates a slippery surface for the "germs" to slide off.
- Scrub hands together for at least 20 seconds (sing Happy Birthday to yourself).
- Dry hands with a paper towel. Do NOT use dish towels, aprons, or your clothes to dry your hands.
- If you have a cut on your hand, bandage it and wear plastic gloves when touching food.
- Trim fingernails and keep them clean.

SERVE FOOD SAFELY

- Serve food, not fingers! Do NOT touch food with bare hands. Use tongs, forks, gloves, deli tissues, or scoops to handle food.
- Protect foods from dust, sneezing, and handling by guests. Use appropriate packaging and covers on food.
- Never chew gum.
- Do NOT prepare food or work if you are sick with vomiting and/or diarrhea.

USE CLEAN EQUIPMENT/UTENSILS

When dirty equipment and utensils are used, microorganisms will be transferred to the food.

- Use a mechanical dishwasher OR 3 sinks for washing, rinsing, and sanitizing.
- Use clean dishes and utensils for food preparation.
- Wash equipment and utensils with hot, soapy water after EACH use, even if you use the same equipment or utensil for preparing several foods (e.g., knife).



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USE PROPER SANITIZING SOLUTIONS

Food contact surfaces—dishes, utensils, sinks, counters, etc.

- Wash with warm soapy.
- Rinse with clear water.
- Sanitize for at least 10 seconds. Use one tablespoon of bleach per each gallon of water or the manufacturer's directions.
- Air dry.

USE A FOOD THERMOMETER

Eating undercooked foods has resulted in severe foodborne illness outbreaks.

Use a calibrated food thermometer to ensure foods are cooked to the proper internal temperature.

Below is a list of foods that must reach the internal temperature indicated:

- Whole meats (chops, steaks, roasts) 145°F, plus 3-minute rest/stand time for safety
- Ground meats 160°F Poultry, ground or whole 165°F
- Soup, stews, egg dishes, stuffing, casseroles 165°F

Source: USDA, Revised Cooking Temperature, May 2011

COOL FOODS CORRECTLY

Hot foods stored in large containers in the refrigerator cannot cool down quickly.

- Foods must be cooled from 140°F to 70°F within 2 hours and then cooled to 40°F or lower in an additional 4 hours.
- Store foods in small shallow pans (2-3 inches deep) and refrigerate immediately.
- Metal containers chill foods fast.
- Use ice to chill foods quickly and to keep them cold.
- Do NOT cool hot foods at room temperature before refrigeration.

KEEP HOT FOODS HOT

If hot foods are held below 140°F, microorganisms will grow rapidly.

- Keep hot foods at 140°F or higher.
- Keep food hot in a 200°F oven.
- Use a food thermometer to check the temperature of hot foods.
- Do not mix a fresh batch of a food item with an existing one.
- Do not let hot food sit at room temperature for over two hours.

KEEP COLD FOODS COLD

If cold foods are held between 40°-140°F, microorganisms will grow rapidly.

- Keep cold foods at 40°F or lower.
- Do not leave cold food at room temperature for more than 2 hours.
- Refrigerate ingredients before mixing (e.g., refrigerate warm potatoes and eggs before mixing them with the dressing).