

***** DO NOT BE INTIMIDATED BY THESE RULES!! *****
THIS IS A FUN COMPETITION! 😊

RULES TO BE FOLLOWED BY CHILI/SALSA CONTESTANTS
TO COMPLY WITH JACKSON COUNTY AND STATE OF
MICHIGAN HEALTH STANDARDS

Mandatory Cooks Meeting is at 9:15am on the day of the event. Doors will open at 7:45am to begin your setup. Bring your food in at any time. Meat should be chilled / in a cooler.

Immediately after the cooks meeting, staff from the radio station and health department will visit each booth to temperature-check meat and examine food/booths. Please have someone remain in your booth during this time to receive the “OK” to begin cooking.

You must make 10 gallons of chili to accommodate the amount of people attending. Making less will result in you running out before the event is over and not being eligible for prizes. To avoid running out, be sure to only serve small tasting amounts (do not fill the sample cups).

GENERAL RULES

1. Each cook's area is considered a separate kitchen and must be maintained as one (clean and neat).
2. The public must remain on opposite side of barrier.
3. Chili can only be served by cooks / booth staff (public may not serve themselves)
4. All persons handling food cannot wear loose clothing. Hair must be restrained (e.g. tied back, hat, headband, hair net, etc.)
5. Cooks are not to taste their chili with their cooking spoon. Use a disposable spoon and dispose after each taste.
6. Hands must be washed before handling utensils, pots, or food. Each cook must provide, as part of their equipment, a sufficient quantity of pre-treated cleansing napkins (e.g. Wet Ones, Wash and Dry towelettes, etc.) Hands **MUST** be washed with warm soap and water for 20 seconds, towelettes may only be used when handling wrapped foods. Hand washing stations will be provided.
7. When preparing salsa, **GLOVES MUST BE WORN.**
8. You must provide at least one roll of dry paper towels for spills.
9. Enameled pans will not be permitted for cooking or storage.

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 you use them. This may happen off site but they must be transported in a clean ziplock bag. Facilities for this purpose will be provided for this purpose at the cook-off site.
12. Food Products
 - a. All food products must be purchased from a commercial source.
 - b. No homemade or canned food is allowed.
 - c. Commercially canned or packaged food must remain unopened & in original container until arrival at site and be labeled. Spices may be previously opened.
13. All fresh vegetables must be washed before cooking on-site.
14. All Crackers/Tortilla Chips must be served by cooks behind the table with gloves or with tongs. DO NOT PUT THE CHIPS OUT FOR PEOPLE TO GRAB WITH THEIR BARE HANDS. If you are making Salsa, you are in charge of having your own chips. We will only provide cups for you to serve in.
15. Meat Products
 - a. Must be sealed in original container.
 - b. Bring the package label to the site.
 - c. Meat must be purchased in Michigan at USDA Licensed Commercial Source within 40 miles of Jackson. A receipt must be shown to prove that it was bought from these places.
 - d. A sales receipt stating purchase place, type of product, and quantity of your meat must be brought to the cook-off site.
 - e. Meat must be 41°f or less when checked or you will not pass inspection to proceed to cooking.
16. All cooking must be done at 140° or higher. Ground beef must be 155°f, Steak 145°f.
17. After arrival and cooks' meeting, all food will be checked prior to cooking. Must be in original package, unopened, and temperature of meat must be 41°f or less. Then, all pots, pans, chopping boards, serving utensils etc. that haven't been pre-washed will be washed, rinsed, and sanitized. Then the cooking may commence!
18. No electric cooking devices; propane stoves only. These can be purchased in sporting goods at stores like Walmart, Meijer etc.

Doors open to the public to watch the cooking and mingle with the contestants at Noon. Tasting officially starts after all judging cups are collected between 12:30-12:45pm.

If you have any questions please contact us before you come to the cook-off.

(517) 787-9546 – ask for Ashley, or email asmith@k1053.com

Things to know / tips regarding Food Protection & Health Dept. Requirements

Please familiarize yourself with these tips before the event to prevent food-borne illnesses.

STEPS THE FOOD WORKER CAN DO TO MINIMIZE THE OCCURRENCE OF FOOD BORNE ILLNESS:

- Wash your hands for 20 seconds, to the elbow. Use clean utensils or plastic gloves to handle food. Minimize contact with bare hands.
- Do not prepare or serve food when ill (coughing, sneezing, fever, chills, diarrhea, etc.)
- Bandage cuts, sores or wounds, and wear plastic gloves if these are on your hands.
- Wear clean clothes and aprons.
- Restrain hair.
- Do not smoke or eat where food is prepared, stored, or served.
- Prevent cross contamination with cutting boards, blenders, slicers, choppers, common towels, aprons, etc.
- Protect displayed foods with a sneeze guard and cover food in storage.
- Properly store raw meat (raw meats on the bottom shelf).
- Take steps to prevent pests – do not prop doors open at any time.
- Handle utensils by the handles and dishes by the outside only, do not touch places where food and customers' mouth touch. (i.e. inside glasses, the tops of plates, inside bowls, etc.)
- Store all cold foods below 40 degrees Fahrenheit and maintain all hot foods at 140 degrees or higher.

HAND WASHING

WHEN:

- After using the restroom
- After all breaks
- After sneezing, coughing, blowing or rubbing your nose
- After handling raw meats
- After eating or smoking
- After scratching or touching your body
- After combing or touching your hair
- After touching dirty objects such as used dishes
- After changing jobs, such as taking out the trash or mopping the floor

HOW:

- Use warm water and soap from a dispenser (stations will be provided for hand washing)
- Scrub your hands together for at least 20 seconds, scrub wrists to elbows, nails, and the front and backs of your hands. Try timing yourself, 20-30 seconds may be longer than you think.
- Dry with a single use towel.

*** Hand sanitizing gels are NOT a substitute for hand washing.

- All food service employees should maintain short, trimmed fingernails. NO FALSE FINGERNAILS or nail extensions are allowed in food service.

CLEANING COUNTERS/COOKING AREAS:

- Use sanitizer to clean all counters, tables, etc.
- Use spray bottle of acceptable sanitizer with paper towels or use a bucket of approved sanitizer with clean wiping cloths. Keep water in bucket clean at all times.
- Sanitizer solution (check concentration with test tapes)
 - Chlorine water at 100 PPM
 - Quaternary ammonium at 200PPM
 - Iodine at 12.5 PPM
- Allow counters and tables to air dry.

SANITIZING DISHES AND UTENSILS:

- Sanitizer concentration:
 - Chlorine at 50ppm for 30 seconds
 - Quaternary ammonium at 200ppm for 30 seconds
 - Iodine at 25ppm for 60 seconds
- Manual dishwashing:
 - Scrape, wash, rinse, sanitize, air dry

FOOD PROTECTION:

How should food be thawed?

- Refrigerator
- Under cold, running water (<70 degrees F)
- In a microwave as part of a continuous cooking process
 - Judge's microwave on site may NOT be used for thawing – warming judges' chili ONLY
- Cooking from the frozen state

Proper Cooking Temperatures:

- Poultry & Stuffed Meats = 165 F
- Ground Meat = 155 F
- Pork products = 150 F
- All other foods = 140 F
- Rare roast beef = 130 F for 121 minutes

COOLING COOKED FOODS

The safest method is cooking and serving immediately. If you must cool foods, they must be cooled from the initial cook temperature to 40 degrees within 4 hours.

METHODS OF COOLING

Use an ice bath or ice paddles, break up large quantities in to shallow pans of 4" or less. Place in a walk-in cooler to cool quickly.

REHEATING FOODS

Heat rapidly on stove top or in oven to 165 F. maintain temperature at 140 F or above, verify temperature with a thermometer. DO NOT mix new product into old product. DO NOT reheat or serve leftovers more than once.

PRE-COOKED CHILI

Any chili that is prepared off-site and brought pre-cooked will NOT be eligible for competition.

Anyone bringing pre-cooked chili MUST adhere to the above chilling and re-heating guidelines.