

The following guidelines are provided for “chili cook-offs” where food items will be available for general sampling and not just judging by a pre-selected panel. Licensing needs will be determined after reviewing event management and set-up. Continuous communication between the event coordinator and the Health Division will assist in making sure the event runs smoothly.

1. Each participant's area is considered a separate kitchen and must be maintained clean and organized.
2. Personal belongings must be stored in an area separate from food storage and preparation.
3. For outdoor events, overhead protection and smooth flooring must be provided to food preparation areas. Note that certain cooking equipment may not be allowed for use under tents or canopies. Reach out to the local fire department for further guidance.
4. The public must remain on the opposite side of the table from all food storage and food preparation.
5. People handling food must wear clean clothes, a full head covering, and single-use gloves (when handling ready-to-eat food).
6. A handwashing station with warm running water, catch bucket, soap, and paper towel must be provided and easily accessible.
7. All food products must be obtained from an approved source.
 - a. No home prepared or home canned food is permitted.
 - b. Commercially canned/packaged food must stay in its original container until on-site preparation begins.
 - c. All receipts showing proof of purchase must stay in each participant's area until inspection by this Division.
 - d. Wild game must be from an approved source.
8. Water must be provided from an approved source, and wastewater must be disposed of in an appropriate manner (i.e. interior floor drain, utility sink, or approved waste station), not on grass or down storm sewers.
9. Fresh produce washing and preparation (chopping, mixing) must be conducted on-site at the event.
10. All potentially hazardous or Time/Temperature Control for Safety (TCS) food must be maintained at 41°F or below OR 135°F or above. Adequate hot and cold holding equipment must be provided.
11. All food products must be cooked to the required minimum temperature.
 - a. Raw ground/cubed beef- 155°F
 - b. Raw poultry- 165°F
 - c. Meatless/Vegetable- 135°F
12. Each participant must have a metal stem thermometer scaled 0-220°F.
13. Adequate equipment and supplies must be provided for cleaning and sanitizing needs.
 - a. A three-compartment sink (or equivalent) must be provided for warewashing.
 - b. An approved sanitizer and associated test strips must be provided.
 - c. Utensils/cutting boards in continuous use with potentially hazardous/TCS foods must be washed, rinsed, and sanitized every four hours. Alternatively, in-use utensils may be switched out for clean items. Consider providing extra utensils.
14. All food and food contact surfaces must be stored 6" off the ground.
15. Cutting boards must be of hard maple (or equivalent) or plastic, and free of cracks/gouges.
 - a. Cutting boards must be washed, rinsed, and sanitized prior to use.
 - b. Cutting boards must be washed, rinsed, and sanitized after use with raw animal products and prior to being used with ready-to-eat food.
 - c. Consider providing two (2) separate cutting boards.
16. Enamelware pans are not permitted for cooking, storage, or service.
17. Designated single use tasting spoons must be used by the cook.
18. A sneeze guard or covering should be provided for samples that are pre-scooped or otherwise set out for self-service.