Guidelines for Chili Cookoffs

The following guidelines are for Chili Cookoffs put on by non-profit organizations, chambers of commerce or other charitable organizations for the purpose to raise funds for a non-profit entity or charitable cause.

Food Preparation

- 1. No ingredient may be pre-cooked or treated in any way at a home.
- 2. All chili shall be cooked on site.
- 3. Cooking may occur outside of the booth.
- 4. Any food handling such slicing, dicing of meat or vegetables, mixing ingredients, and portioning chili for service shall be conducted within the enclosed booth.
- 5. Ice chests may not be used for holding cooked food.

Booth Construction

- 1. Each booth or shared booth shall be enclosed on 4 sides.
- 2. Each booth or shared booth shall have an overhead covering.
- 3. Each booth set up on grass or dirt shall have a tarp covering the ground.
- 4. Hand washing facilities should be within each booth or not more than 10 feet from the booth.
- 5. Hand washing facilities may be shared. Handwashing facilities shall include soap, paper towels and a collection basin for wastewater.
- 6. Utensil washing facilities may be shared. Utensil washing shall include 3 separate tubs, 1 each for washing, rinsing and sanitizing.
- 7. Chlorine sanitizer concentration shall be at 100 ppm (parts per million) measured with the correct sanitizer test kit.

Food Handling Practices

- 1. Hand shall be washed prior to touching food and in between tasks.
- 2. Utensils shall be washed as needed to prevent cross contamination.
- 3. Utensils used to taste chili shall be either single use or washed, rinsed and sanitized between tastings.
- 4. Cold items that may spoil such as meat, condiments, or salsas shall be kept at a temperature of 45° F or below.
- 5. Cooked foods shall be kept at a temperature of 135° F or above.
- 6. Food temperatures should be maintained by using ice baths, ice chests, warming units (crock pots) or chafing dishes.
- 7. Food left over at the end of the event shall be properly thrown away.
- 8. Only single use utensils, such as disposable spoons and bowls, shall be used to serve food to guests and judges.