

Hello Chili heads,

It's our favorite time of year again, Chili time.

A few reminders of what is permissible by the health dept. and the police.

1. Wild game is not permitted.
2. Home canned veggies are not permitted.
3. Utensils must be sanitized before cooking. (Tanks are provided)
4. Keep hands washed - constantly. (Buckets provided)
5. No smoking or drinking in food prep areas.
6. Latex gloves (provided) must be worn when prepping food and serving the public.
7. Only food prep people are allowed under the tent during food prep(11:15-12:00). No open drinks during that time.
8. No porcelain lined pans. Aluminum or stainless steel only.
9. Chili (3 gals. minimum) cannot be served until 3:15.
10. No alcoholic beverages are to be brought onto the premises.
11. Cooks must register by 10:30
12. Cooks meeting at 10:45
13. food prep starts at 11:15
14. stove lighting at noon
15. cook until 3:00

As always, we will be serving breakfast at 8:30, LIVE music starts at 12:30.

Head Chili

454.9088

KENT COUNTY HEALTH DEPARTMENT



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CHILI COOK-OFF

GENERAL RULES

Each cook's area must be maintained, clean, and orderly.

Hair must be restrained (cap, scarf, hairnet, etc.).

Outer clothing shall be clean and maintained (i.e., clean, cook's aprons).

No smoking, eating, or drinking is to be done during food preparation. (Taste testing must be done using disposable spoons which are discarded after each use).

Hand wash supplies must be available (soap and warm water with paper towels or wet ones, etc.). Wash thoroughly before starting preparation. The use of protective gloves for food handling is required.

Cleaned and sanitized cooking utensils, which are in good condition, must be used. No porcelain or enamel coated containers. Cutting boards must be hard maple or approved plastic and free from deep cuts or cracks. All work surfaces must be cleaned and sprayed with a sanitizer solution.

Provide paper towels for wiping up spills.

Provide three containers for utensil washing:

- a. The first for washing in dish soap
- b. A second to provide a clean water rinse
- c. A third to provide a sanitizing rinse (50 ppm of chlorine bleach per gallon of water)

Unnecessary persons are not permitted in food preparation area.

Food must be stored off the ground in clean covered containers.

All food products must be purchased from a commercial source. Meats must be purchased from licensed, inspected outlets (i.e., grocery stores, licensed packing houses). No privately slaughtered wild game. **NO HOME CANNED OR HOME PROCESSED FOOD.**

Fresh vegetables must be washed before use and prepared on-site.

Meat and dairy products must be transported and stored at a temperature of 41°F or below.

Meats shall be cooked to a minimum internal temperature of 165°F for poultry, 145°F for other meats. Hold chili at 140°F or above until served. Use a metal stem food thermometer (0°F - 220°F) to check food temperatures.

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Cleaned and sanitized cooking utensils, which are in good condition, must be used. No porcelain or enamel coated containers.

Cutting boards must be hard maple or approved plastic and free from deep cuts or cracks.

Provide paper toweling for wiping up spills.

Provide three containers for utensil washing:

- a. The first for washing in detergent
- b. A second to provide a clean water rinse
- c. A third to provide a sanitizing rinse (50 ppm of chlorine bleach per gallon of water; ¼ oz of household bleach per gallon of water).

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