



Health Code Requirements For Preparing Chili

The following is a list of rules and regulations approved by the Columbia Health Department concerning the Chili Cook-Off. These rules will be strictly enforced by a representative of the Columbia Health Department.

SPECIAL NOTICE FOR ALL BOOTH PARTICIPANTS...

ALL Chili Booth Participants are **REQUIRED** to keep ALL hair restrained. This can be done with a hair net, pony tail braid, ball cap, etc... No hair can be out of the restraint.

1. The Health Department requires and enforces the fact that all meat and ingredients to be in its' original packaging, and **MUST BE STAMPED "USDA Inspected"**. No wild game (including venison), home-canned or home prepared items are allowed. This will be checked and strictly enforced the day of event.
2. All food is required to be delivered to the booth site pre-packaged. Coolers with ice will be needed to store meat and other refrigerated ingredients, the holding temperature in the ice coolers needs to be at 41 degrees (f) or below. Food must not be stored in direct contact with or submerged in the ice. **POTENTIALLY HAZARDOUS FOODS** (all meats, sauces, etc) must reach an internal temperature of 165 degrees (f). This food handling practice is necessary because the risk of food borne illness occurs when potentially hazardous food is held in a temperature danger zone between 41 degrees and 140 degrees (f). After the chili is fully cooked it must be held at 140 degrees (f) to be served, be sure to keep your chili hot.
3. An appropriate container to hold bleach water for sanitizing cooking utensils and cleaning rags.
4. Bring a 2 gallon minimum pitcher or a cooler with a spigot to dispense clean **WARM** water as needed for hand washing. (Warm water will be provided to teams.)

Locate all hand washing equipment (soap & paper towels) in your booth area so that it is easily accessible to all team members. Restroom sinks are not an acceptable substitute for the hand-wash station in the booth area. Upon returning to the booth from the restroom, all team members are required to wash their hands at the hand washing station inside the booth area. - You will need a container to hold dirty water after washing hands while you cook and serve.



Sample coolers for water from Igloo and Rubbermaid. Holds 5 gallons and available at retail stores (Target, Wal-Mart) for approx. \$40.

5. Pre-packaged condiments or crackers may be offered at the front table.
6. Food items not stored in coolers must be stored up off the floor.
7. Prepare and serve chili from a back table, away from the public. A sneeze guard must be provided if you prepare or serve from a front table. No open food such as crackers, condiments, or napkins, spoons, etc. can be set on the front table unless they are pre-packaged. Any toppings or uncooked additions to the Chili (ie: cheese, onion, etc...), **MUST** be done with gloved hands or with proper utensils by a team member when being prepared or served.
8. No taste testing during preparation of chili **with food preparation utensils** is permitted.
9. Galvanized and chipped enamelware containers shall not be used for food storage or preparation.
10. Absolutely no uncovered food will be permitted on the front table of the booth. All food must be prepared at the back table.
11. Containers holding the chili **MUST** remain covered except when serving. Your booth must have a designated **SERVER** to keep the chili covered.
12. Tobacco use is prohibited in any food preparation or service area.

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