

Rules to be followed by Chili Cook-Off contestants, to comply with Washtenaw County and State of Michigan health standards.

Remember, the cooks meeting is at 9:45 am. Please have all set up, and sanitizing of utensils complete before the meeting. Doors will be open at 7:00 am. The American Legion Kitchen will be serving breakfast beginning at 7:00 am. You must have your food checked (see items #9, #10 below) and cookware sanitized before preparation may begin.

GENERAL RULES

1. Each cook's area is considered a separate kitchen and must be maintained clean and neat.
2. The public is not to be allowed behind your table, into your kitchen.
3. Persons handling food may not wear loose clothing. Hair of shoulder length or longer must be restrained (e.g. tied back, hat, headband, hair net, etc.)
4. 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 & Dry Towelettes, etc.) Each contestant must also provide at least one roll of paper towels to clean up spills. Alcohol based Hand Sanitizer will be provided on site, please use this often.
5. Enameled pans will not be permitted for cooking or storage. These are generally the black or blue speckled pans.
6. Cutting boards shall be hard maple or NSF (National Sanitation Foundation) approved plastic, free from deep gouges or cracks.
7.
 - A. All meat and food products must be purchased from a commercial source.
 - B. No homemade or home canned food is allowed.
 - C. Commercially canned or packaged food must remain in original, unopened container until used.
8. All fresh vegetable must be washed before using.
9. No bare hands should come in contact with ready to eat food. Wear approved food-preparation gloves. Gloves will be provided.

10. Meat Products
- A. Must be in sealed, original packaging.
 - B. Must be purchased commercially, in Michigan.
 - C. A sales receipt, stating purchase place, date, type of product, and quantity of meat must be brought to the cook-off, and will be inspected.
 - D. **Must be stored and transported at a temperature of 41 degrees or lower. Temperature will be checked at the cook-off site. Put your meat in a cooler, on ice.**
11. All food and equipment will be checked by cook-off officials at the site. Sanitizing facilities will be provided at the cook-off site. This must be satisfactorily completed before any preparation may begin.
12. Chili is the only food to be served to the public. You are not allowed to serve other foods, such as crackers, breads, appetizers, etc. to the public.
13. All cooking is to be done at a temperature of 155 degrees Fahrenheit or above for beef and 165 degrees or above for chicken. When holding hot chili for serving, you must maintain a temperature of 135 degrees. Checkers will be around to enforce this.
14. Cooks are not to taste their chili with their cooking spoon. Use a disposable spoon.
15. When serving your chili, only cooks may serve the public. Bowls must be inverted for easy sanitary grasping and spoons be handled by the handle only.
16. Please arrive at the cook-off site no later than 9:00 am to allow time for set up, food check in, and sanitizing utensils. Come early, the Legion serves a delicious, economical breakfast.
- If you have any questions regarding the cook-off, please call Larry Doll, cell - 734-260-1540