



CHIPPEWA COUNTY HEALTH DEPARTMENT

508 Ashmun Street, Suite 120
Sault Ste. Marie, Michigan 49783
www.chippewahd.com

2017 United Way Chili Cook-Off Food Preparation Form

Team Name: _____

Licensed Kitchen Used for All Food Preparation: _____

Address of Licensed Kitchen: _____

Where was your food items purchased?

List ALL the ingredients used in your chili:

Were any of the following procedures used for the foods during preparation of your chili? Check all that apply.

- Thawing
- Cold-holding/refrigerating
- Washing/Rinsing
- Cutting
- Frying
- Cooking
- Cooling
- Reheating

Was the entire chili prepared the day of the event? Yes No

What temperature was the entire chili cooked to? _____

If the chili or part of the chili was cooled, describe how it was cooled.

State times and temperatures. _____

If the chili or part of the chili was reheated, describe how it was reheated.

State times and temperatures. _____

How hot will the chili be kept during the Cook-Off? _____

How will you measure the temperature of the chili? _____

For questions about how to complete this form, or for additional information regarding food safety requirements, please contact the Environmental Health Division of the Chippewa County Health Department at (906) 635-3620.