



CHIPPEWA COUNTY HEALTH DEPARTMENT

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Chippewa County Health Department's Expectations for Chili Cook Off Teams

Foods/Food Preparation

No foods to be prepared, cooled, reheated, or stored in a home. Prepare food in licensed kitchens only.

All foods must be from approved sources. (No home-canned foods, no wild game).

All fresh vegetables must be rinsed in plain water before slicing.

Foods not meeting the cooling, reheating, or hot-holding requirements may be disqualified and be required to be thrown away.

Temperatures

A food thermometer accurate to plus or minus 2° F, registering from 0 to 220° F, must be provided by each team. Dial thermometers must be calibrated prior to use. Do not use glass thermometers or mercury-containing thermometers.

Chili is to be kept at 135° F or above for hot-holding.

Cheese, sour cream and other foods requiring refrigeration must be kept cold, 41° F or less.

Cooling requirements: If any part of the chili will be cooled, it must cool from 135° F down to 70° F within 2 hours, and from 70° F to 41° F within 4 hours. Maximum cooling time allowed is 6 hours.

Re-heated chili must be reheated to 165° F or above within 2 hours, then hot-held at 135° F or above.

Chili containing ground beef must be cooked to a minimum temperature of 155° F.

Chili containing poultry (chicken or turkey) must be cooked to a minimum temperature of 165° F.

Utensils and Equipment

All utensils, cutting boards, spoons, and equipment must be washed in hot, soapy water; rinsed in plain hot water; and sanitized in hot water with a chlorine concentration of 50 to 100 ppm, for a minimum of one minute; then be allowed to air-dry before being used with foods.

Bring extra washed, rinsed and sanitized utensils as back-ups.

No galvanized or enamelware equipment is allowed.

Storage

All foods, utensils, equipment, coolers, and single-service items must be stored at least 6 inches above the floor.

Chemicals and personal items must be stored below and away from foods, utensils, and equipment.

Wiping cloths for wiping counters and tables must be stored in a container of sanitizer.

Sanitizer concentration needs to be 50 to 100 ppm chlorine if bleach is used.

Food Workers

Hair protection must be worn (hat, visor, or hairnet).

No bare-hand contact is allowed with ready-to-eat foods. Use clean, sanitized utensils, deli papers, or clean gloves.

Food workers with nail polish or artificial nails must wear gloves when working with foods.

Jewelry may not be worn on hands or arms (other than a plain ring such as a wedding band).

Outer clothing and aprons are to be kept clean and free of food debris.

Eating, drinking, or using tobacco products is not allowed in the food preparation/food service area.

Hand Washing

Hands must be washed after: touching bare human body parts or hair; using the bathroom; coughing/sneezing; using a handkerchief; using tobacco; eating or drinking; handling soiled equipment or utensils; engaging in any activity that contaminates the hands; when switching between raw and ready-to-eat foods; and as often as necessary to prevent cross-contamination. Hands must be washed with warm, running water and soap.

Alcohol-based hand sanitizers are not required, and should only be used after a proper hand-washing has been done.

Hands must be dried with a paper towel- cloth towels are not to be used for hand drying.

Waste water must be disposed of into an approved wastewater disposal system (a mop sink, toilet or portable privy).

Waste water must not be dumped onto the ground, into surface water, or into storm sewers.

Health

All food workers should be free and clear of any and all illness symptoms. Every member of each team is to read & sign the Volunteer health interview form.

For additional information regarding food safety requirements, please contact the Environmental Health Division of the Chippewa County Health Department at (906) 635-3620.