



Midwest & Nebraska State Chili Cook-Off Official Rules

Food Handling and Preparation

- 1) Cooks must provide adequate hand washing facilities in your cooking area, including water, hand soap and paper towels. The use of an anti-bacterial gel is suggested.
- 2) Ingredients are to be obtained from normal commercial sources. (Meat Markets, Grocery Stores, etc.). Home canned products are not to be used, nor is meat from a non-inspected source.
 - A. Meat must be U.S.D.A. approved. If fresh meat is used, it must be purchased within 24 hours of the cook-off. If frozen meat is used, it must be thawed more than 24 hours before the starting time of the cook-off.
 - B. Meat shall be stored in a separate cooler and at a temperature of 45 degrees F or less. No other items will be in the cooler other than the meat and ice or dry ice.

Upon request, you will be required to provide proof of purchase of the meat showing:

 - Date purchased
 - Where purchased
 - Maintenance control for temperature used.
 - C. Meat may be treated, but, not pre-cooked. **MEAT MUST BE PRE-CUT FOR THIS EVENT.**
(Always remember to use separate cutting boards at all time for meat and vegetables to avoid "cross contamination")
 - D. All produce shall be properly cleaned, rinsed and repackaged prior to arrival at the cook-off site. **Once chopped, vegetables shall be kept in a covered container, in a cooler, until ready to use.**
 - E. No ingredients may be pre-cooked prior to the start of the cook-off. The only exceptions are commercially canned or bottled tomatoes, tomato sauce, pepper, and pepper sauce, beverages, broth and/or mixing of spices.
 - F. Avoid direct food handling. Use utensils or disposable gloves whenever possible.
- 3) Metal cooking pots are preferred. Pots **MUST HAVE LIDS. NO** enamel cooking pots.
- 4) **Cooks must cook "Under Cover" to avoid contamination from insects and dust.**
- 5) The only stoves permitted for use are white gas stoves (*limited to the use of one gallon of white gas*) or propane stoves (*limited to the use of a 2½ LB cylinder*)
- 6) Cutting and chopping boards **MUST BE** non-porous
- 7) Cooks are required to have a metal stemmed or digital thermometer. Chili must be cooked to a **minimum temperature** of 165 degrees F. In case of a fire extinguisher use, **EVERYTHING** must be re-sanitized.
- 8) Utensils
 - A. Please bring extra utensils to replace soiled tools used during cooking
 - B. Provide 3 basins for washing (dish detergent), rinsing (clear water), and sanitizing (unscented bleach) for all utensils soiled during the cooking process. A chlorine testing strip will be provided on the day of the cook-off to verify bleach content to 100 PPM.
- 9) Decision of the Chief Judge is Final!!
- 10) **ALL ENTRANTS MUST ATTEND THE COOKS MEETING – NO EXCEPTIONS!**
- 11) No pets in the booths
- 12) No smoking in the cooking area