

Food Safety Information Sheet

- Personnel that are assigned to work in food preparation, handling, or service areas should be carefully screened for discernable signs of illness. This would include gastrointestinal sickness, open lacerations, colds, flu, diarrhea, etc. These individuals should be excluded from food handling duties. Personnel who have cuts, sores, or bandages are required to wear food grade disposable gloves at all times when working. Only authorized personnel will be allowed in food preparation areas. No smoking, eating, or open drink containers will be allowed in food preparation or ware washing areas.
- All food is to be prepared on site at the time of service except the chopping of vegetables and spice mixes. Food utilized on-site or prepared off-site must be acquired from an inspected source. Custom meats labeled not for resale or home canned food items are examples of foods from an unapproved source.
- No ready-to-eat foods may be touched with bare hands. When handling ready-to-eat foods, personnel may use utensils such as deli tissues, spatulas, tongs, forks, dispensing equipment, or single-use gloves.
- Personnel should wear hair restraints. Nets, visors, or caps must be worn. Long hair should be tied back off the shoulder. No fingernail polish or false fingernails can be worn in the food preparations area. Clean clothes and/or aprons should be worn.
- **Adequate facilities will be required to cook, reheat, or maintain foods at safe temperatures for both hot and cold foods that are potentially hazardous. Cold items are required to be held at 41°F or below and hot items are required to be held at 140°F or above. Make sure your chili maintains a 140°F or above or you will not be allowed to serve.**
- Foods, ice, utensils, and paper goods must be protected from contamination during use and storage. These items must be stored in covered containers, wrapped, or similarly protected, and stored off floors. Foods cannot be stored in melted ice, be sure to drain off any excess water.
- **The Boiling Pot Chili Cook Off will provide sample cups for use during the public tasting portion of the competition.**
- Only single service articles will be utilized to serve foods to consumers; i.e. disposable napkins, plastic ware, drinking cups, or plates. Operations that require use of pots, pans, or utensils, etc. that will need to be cleaned after service must have access to a 3 vat sink on premises or off premises in order to wash, rinse, and sanitize these items properly at appropriate times.
- All food contact surfaces must be washed, rinsed, and sanitized: after each use, when a shift member begins working with another type of food, anytime a staff member is interrupted during a task, when the utensils or food contact surfaces have been contaminated or at four hour intervals if the items are in constant use.
- **Plan to bring an acceptable sanitizer/cleaning product.** Acceptable sanitizers will be required to clean and sanitize equipment and food contact surfaces. Chlorine may be utilized at 50-100 ppm. To attain 100-ppm chlorine, use 1 teaspoon of **non-scented bleach** to 1 quart of 75°F potable water. Quaternary ammonia (QT-10) is acceptable at 200 ppm, utilized per instructions on container. A container or a spray bottle of sanitizer and wiping cloths will be required for wiping all food contact surfaces during operational periods.
- All chemicals, such as cleaning supplies, sanitizers, etc. must be stored away from food, beverages, food equipment, food contact surfaces, and single service items to eliminate potential cross-contamination. All cleaners and supplies must be properly and adequately labeled for identification and intended use.