

Super Chili Bowl Cook-Off

Requirements

1. Any chili prepared in an unlicensed kitchen (i.e.: residential kitchen) must display the attached warning (see below) in a conspicuous location at the point of chili distribution. Chili prepared in a licensed kitchen or chili that is completely manufactured onsite need not display this warning.
 2. Sick or recently sick individuals shall not handle food or utensils. Anyone who has experienced gastro-intestinal symptoms (i.e.: vomiting, diarrhea, etc.) shall not prepare or handle food or food utensils until 24 hours after the symptoms have elapsed. NOTE: many foodborne outbreaks are often traced back to an ill food handler.
 3. **Chili must be made the same day of the event. Do not cook and cool chili!** 8 to 10 gallons of chili is VERY difficult to properly cool and is virtually impossible to do without the use of commercial equipment, ice baths, ice wands, shallow trays and adding ice as a final ingredient. NOTE: a five gallon bucket of chili, placed in a walk in refrigerator will take up to 4 days for the chili to cool to 41°F!
 4. All chili must be cooked to at least **165°F minimum** – verify with a thermometer. After being fully cooked to 165°F minimum, all chili must be hot held at **135°F or above** – verify with a thermometer.
 5. All ingredients must come from an approved and inspected source (i.e.: grocery store). **Ingredients such as wild game, wild mushrooms or any home canned items are prohibited.** All meats must bear the mark of approval by either the United States Department of Agriculture (USDA) or North Dakota Department of Agriculture.
 6. Use proper hygiene at all times. Wash your hands before and after working with food and no bare hand contact with food – use disposable gloves or utensils.
 7. Keep your chili stored at minimum six inches off the floor and protected/covered during preparation, storage and display.
- ❖ Any questions concerning these requirements can be directed to Bismarck's Environmental Health Division at 701-355-1418

WARNING

This chili was produced in an uninspected home kitchen that is not subject to state or local health inspection. Major food allergens, such as tree nuts, peanuts, eggs, soy, wheat, milk, fish and crustacean shellfish may have been handled when preparing this product.