

# City of St. Joseph

Patee Market Health Center, 904 South 10<sup>th</sup> Street, St. Joseph, Missouri 64503

## HEALTH REGULATIONS FOR 2012 CHILI CHALLENGE

Welcome to the 24<sup>th</sup> Heart of America Chili Challenge!! In order to provide safe health conditions for the cook off, the following health rules will be strictly enforced.

1. ALL FOOD SHALL BE OBTAINED FROM AN APPROVED SOURCE. An approved source is one that is inspected by a regulatory authority. This means that *custom slaughtered meats, wild game, and home canned foods are not allowed*. Verification and receipts will be required for any foods that are not properly labeled.
2. In an effort to comply with the current Missouri Food Code, *hair will be covered* – nets, scarves, visors (but not hairspray).
3. A sanitizing solution of 100ppm (approximately 1 teaspoon of bleach per gallon of water) shall be on hand at all times during the preparation and serving of your entry. This solution shall serve to sanitize your utensil between uses.
4. Sanitizing wipes may be used for periodic hand cleaning.
5. During transportation, all meats must be covered in original packages, and held below 41°F. Washable coolers are required (Styrofoam does not meet this standard.)
6. Use a *minimum* of handling when preparing your entry, and do not leave meats on counter tops for long periods of time at room temperature.
7. *Keep lids on your kettles*. Don't give the public the chance to contaminate your entry by coughing, sneezing, or even drooling into your delectable dish.
8. *No smoking is allowed in the food booths*. Leave your booth and go to the designated area to smoke – *then wash and sanitize your hands before returning to handle food*.
9. Wooden utensils are *not allowed*. Please use plastic or metal utensils (which are in very good condition). Keep utensils protected from contamination when not in use.

We will be circulating the arena during the entire time of the cook-off until the food has been distributed, so if you have any questions, feel free to contact us. We can be reached before the cook-off at 271-4631 or 271-4634 to resolve any concerns that you may have.

The continuation of these food-related events depends on your cooperation in presenting safe food to the consuming public.

Thank You in advance for your cooperation.

Health Inspectors

## Rules for the Heart of America Chili Challenge

1. Chili is any kind of meat, or combination of meats, cooked with chili peppers, spices, and other ingredients.
2. No ingredients may be precooked or treated in any way.
3. The preparation period for the cooks will be between 8:00am and 2:00pm.
4. Contestants will be responsible for supplying all of their own cooking utensils, etc. Booth space for each contestant to cook with a total of two (2) electrical outlets will be provided.  
NO POWER STRIPS! NO OPEN FLAME COOKING!
5. Contestants will be permitted to set up their equipment, decorations, and other facilities any time after 8:00am on the day of the Challenge.
6. Each booth must cook a minimum of two (2) gallons of chili.
7. Each cook will be permitted a maximum of three (3) assistants in their cooking area.
8. Each contestant will be assigned a contestant's number by the chief scorekeeper and be given a container in which their chili will be collected at the time of the official judging. Each contestant should make certain that the number on the bottom of the bowl is the same as their contestant's number assigned to them by the scorekeeper. No other markings will be allowed on the sample bowl, or you will be disqualified.
9. The first place winner's recipe shall become public domain, outside the realm of copyright, and shall include all ingredients, techniques, and the methodology used.
10. The decision of the judges will be final.
11. No contestant can give away chili samples until 2:30pm, or until samples for judging have been submitted.
12. Each contestant must have a washable tablecloth to cover your table in the booth and a half-gallon container to wash their hands (a disinfectant will be provided).
13. No smoking is allowed in the booths.
14. All meat products must be in their original package or container and kept refrigerated until used. No wild game or custom slaughtered meat is allowed.
15. Due to the Civic Arena being a licensed premise, it is unlawful to bring beer or other beverages into the arena. Four complimentary beverage tickets will be given to each booth.
16. Personnel from the Health Department will inspect all meat for temperature and freshness before allowing it to be used.