



Food Safety Rules

Each participant of the Chili Cook-off & Cinnamon Roll Bake-off food contests must:

- Wash hands in warm water and with soap before preparing and cooking the entry, after working with raw meats and/or raw vegetables, before serving the entry and in between each preparation or cooking task.
- Prepare and cook chili the day of the event.
- Obtain all ingredients and foods from an approved source, such as the local grocery store or licensed food service provider.
- Prepare raw meats separately from cooked or ready to eat foods.
- The entry contains no wild game meat. Montana law prohibits serving wild game meat to the public.
- Clean and sanitize all food contact surfaces, such as cutting boards, serve ware and countertops, after each task, with a solution of one capful of bleach in a gallon of warm water.
- Heat all potentially hazardous foods to a temperature of at least 165° F.
- Cook foods to required internal temperature.
- Use a metal stem-type thermometer that goes from 0° F to 220° F to determine temperatures. Keep a temperature log.
- Sanitize the thermometer with an alcohol swab between uses.
- Keep hot foods at a temperature of at least 135° F until served.
- Practice safe food handling practices when preparing, cooking and serving the food.