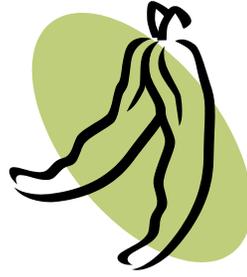


CHILI COOK-OFF RULES

Friday October, 12th 2018 5:00PM-7:30PM

1. All chili must be prepared at home and brought to school in a Crockpot.
 - a. Please follow the Preparation Guide
2. Each participant must produce one **large** Crockpot or Roaster of the chili of their choice.
 - a. We suggest a minimum of 2 gallons of soup or chili
 - b. The crockpot/roaster will be able to be plugged in. The temperature must be kept at 135F
3. Each participant must supply **all** toppings and sides that go with their chili.
 - a. We will supply tongs for the toppings
4. All chili entries must be brought to school and tables decorated (if applicable) by 4:30pm.
5. Each participant will serve a sample of their chili in the provided cup provided by Washington PTO.
 - a. Second Servings must be served in a fresh cup.
 - b. Per Central Valley Health, please do not pour servings in advance so they don't sit out of the heat.
6. For the popular vote, the PTO will BALLOTS to the general public so they Choose the winners for Best Soups and Best Chilis
7. Prizes will be awarded for 1st, 2nd, and 3rd place, as well as a popular vote.
8. Winners will be announced at approximately 7:40pm and prizes awarded.
9. Each participant is responsible for clean-up of their space at the end of the cook-off.

GOOD LUCK AND HAPPY COOKING!



Chili/Soup Preparation Guide

1. Clean

Always wash your food, hands, counters and cooking tools.

- Wash hands in warm soapy water for at least 20 seconds. Do this before and after touching food.
- Wash your cutting boards, dishes, forks, spoons, knives and counter tops with hot soapy water. Do this after working with each food item.
- Rinse fruits and veggies.

2. Separate (Keep Apart)

Keep raw foods to themselves. Germs can spread from one food to another.

- Keep raw meat, poultry, seafood, and eggs away from other foods.
- Do this in your shopping cart, bags, and fridge.
- Do not reuse marinades used on raw foods unless you bring them to a boil first.
- Use a special cutting board or plate for raw foods only.

3. Cook

Foods need to get hot and stay hot. Heat kills germs.

- Cook to safe temperatures:
 - Meat soups/Chili: 165F
 - Vegetable soups/chili: 135F
- Use a food thermometer to make sure that food is done. You can't always tell by looking.

4. Chill

Put food in the fridge right away.

- 2-Hour Rule: Put foods in the fridge or freezer within 2 hours after cooking or buying from the store. Do this within 1 hour if it is 90 degrees or hotter outside.
- Never thaw food by simply taking it out of the fridge.
- Thaw food:
 - In the fridge
 - Under cold water
 - In the microwave