

Barry-Eaton District Health Department  
Health and Sanitation Standards  
For  
Chili Fest/Cook-Off Events

1. Each Cooking station is to be considered as a separate kitchen; therefore shall be operated and maintained as one. A temporary food service license shall be provided for each individual cooking station unless it is discussed with and agreed upon by the local health department that the event coordinator will be in charge of and fully responsible for each individual cooking station.
2. At minimum each cooking station shall be equipped with:
  - A temporary handwashing set-up, if one is not readily available within 10-15 feet.
  - A temporary dishwashing set-up to allow for the washing, rinsing, and sanitizing of dishes and utensils **prior to the event.** Dishes can be taken home to be washed after the event.
  - A numerically scaled metal probe food thermometer accurate to  $\pm 2$  deg. F.
  - Disposable plastic spoons and bowls/cups for single-use taste testing.
  - Proper hair restraints.
  - Disposable gloves (for handling any ready-to-eat food)
  - Sufficient portable table(s) for storage of food, single service ware, equipment, etc. No supplies are to be setting on the ground.
3. All food service workers shall have an understanding of the Michigan Department of Agriculture requirements for proper food safety as provided to the event coordinator.
4. The event coordinator or person-in-charge for each cooking station shall maintain signed copies of the, "Employee Health Policy Check Sheet" and "Employee Food Safety Sanitation Training" for each food service worker. Must be available on-site for health department review.
5. Hands must be washed before starting any food preparation, after handling raw meat/packaging, or after touching anything that may be a source of contamination.
6. Enameled/porcelain coated equipment is not permitted for food contact.
7. All cutting boards shall be of hard maple or a food-grade plastic material; free of crevices and cracks.
8. All food products must be purchased from a commercial source. No home prepared or home canned food are allowed.
9. Original commercial food packaging must remain onsite until end of event for inspection at end of event (separate individual garbage containers to be provided at each cook station).
10. All meat products must be purchased from an approved USDA source. Proof of purchase (e.g. store receipt) shall be made available for health department review.
11. All potentially hazardous food in need of transport or storage at the cooking site shall be kept at a safe temperature of 41 degrees F. or below and be transported in a clean and sanitary manner.
12. All meats shall be fully cooked (on site) to a minimum temperature of :
  - Poultry-165 deg. F.
  - Beef-155 deg. F.
  - Commercially raised game animals. **Shall be pre-approved by the health department.**
  - Final hot holding temperature must maintain 140 deg. F. throughout service.
  - No partial or pre-cooking of any ingredients off site.

Charlotte Frontier Days to Provide \*