

# **Pilesgrove – Woodstown Historical Society Fourth Annual “Fire & Ice” Chilli Cook-off 2011**

## **THE TOP SIX CAUSES OF FOOD POISONING**

From experience the U.S. Centers for Disease Control and Prevention list these six circumstances as the ones most likely to lead to illnesses. Check through the list to make sure your event has covered these common causes of food borne disease:

**Inadequate Cooling and Cold Holding.** More than half of all food poisonings are due to keeping foods out at room temperature for more than 2-4 hours.

**Preparing Food Too Far Ahead Of Service.** Food prepared 12 or more hours before service increases the risk of temperature abuse.

**Poor Personal Hygiene and Infected Personnel.** Poor hand washing habits and food handlers working while ill are implicated in 1 out of 4 food poisonings.

**Inadequate Reheating.** When leftovers are not reheated to above 165 degrees F, illness often results.

**Inadequate Hot Holding.** Cooked foods not held at above 140 degrees F until served can become highly contaminated.

**Contaminated Raw Foods & Ingredients.** Serving raw shellfish or raw milk that is contaminated, or using contaminated raw eggs in sauces and dressings, has often led to outbreaks of food-borne disease. It is always safer to use pasteurized products.

## **REMEMBER: WHEN IN DOUBT, THROW IT OUT!**

### **CLEAN HANDS FOR CLEAN FOODS**

Since the staff at temporary food service events may not be professional food workers, it is important that they be thoroughly instructed in the proper method of washing their hands. The following may serve as a guide.

#### **USE SOAP AND WATER.**

Rub your hands vigorously as you wash them.

Wash all surfaces, including: back of hands, between fingers, under finger nails using a good brush.

Rinse your hands well.

Dry your hands with a paper towel.

Turn off the water using paper towel instead of your bare hands.

Wash your hands in this fashion before you begin work and frequently during the day, especially after performing any of these activities:

- \* Using the toilet
- \* Handling raw food
- \* Coughing or sneezing
- \* Touching hair, face or body
- \* Smoking
- \* Handling soiled items
- \* Scraping tableware
- \* Disposing of garbage

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Fourth Annual “Fire & Ice” Chilli Cook-off 2011**

For Chili Cook-off Participants

1. Contest entrance fee:
  - a. \$25.00 for amateur chefs
  - b. \$30.00 for professional chefs
2. Only crock pots, hot plates or small butane/propane can be used. No turkey cookers or barbeque grilles.
3. All food must be from an approved/inspected source (Major supermarket, approved butcher, etc).
4. Stem type thermometer for all cooks to ensure proper cooking temperatures must be used.
5. Hair restraints for all contestants with long hair (ie: hats or hair ties).
6. Refrigeration or Ice coolers for cold ingredients (pack all potentially hazardous foods on Ice).
7. All Chili MUST be thoroughly cooked prior to the contest.
8. All Chili will be homemade, however beans, tomatoes, sauce may be store bought.
9. Chili shall be provided to any spectator who wishes. Sampling cups, spoons & napkins will be provided to the chili cooks by the Historical Society.
10. Spectators will be provided with balloting paraphernalia (ticket, nut, form, etc) when entering the building.
11. Cooks may begin heating the chili upon arrival at the site.
12. The peoples choice sampling and balloting will begin at 1:00 PM. Please have your chili ready for the spectators.
13. The Peoples Choice competition ends at 2:00 PM, ballots must be turned in to the judging area by 2:15 PM. Any ballots not turned in by 2:15 PM will not be counted.
14. Typically the winner of the people's choice award has produced enough chili to serve to the spectators the whole time. The more chili you have, the more of a chance you will have to win. Also, get the spectators involved, don't be bashful, ask them for their ballot and explain the reason for asking them.
15. All rules and conditions set fourth by the Salem County Health Department must be strictly followed. Failure to follow those rules could result in disqualification from the contest.
16. A minimum of 1 quart of chili shall be provided to the judging area for the Best Chili Award. For the best chili award, contestants MUST have their chili at the judging area no later than 1:30 PM.
17. Hand washing facility to include running water, soap, paper towels. Please bring some soap and water to wash hands as needed.