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## 2009 West Chester Rotary Chili Cookoff Sunday, October 11, 2009

### Chester County Department of Health Requirements For all Participating Teams

- Please bring disposable food service gloves for all members of your team that will be preparing or serving chili. In accordance with Subsection 300.261(b), "Except when washing fruits and vegetables food employees may not contact exposed, ready-to-eat food with their bare hands, and shall use suitable utensils such as deli tissue, spatulas, tongs, single-use gloves or dispensing equipment." Once your chili is cooked you should not have any hand contact with food without gloves.
- When You wear Gloves: Wear Gloves the Right Way!
  1. Wear food service gloves, or use sanitary utensils or deli tissue when handling ready-to-eat foods
  2. Always wash your hands before putting on gloves
  3. Change your gloves anytime you would need to wash your hands.
    - After touching your body
    - After using the toilet
    - After handling dirty equipment or utensils
    - After handling raw food, or
    - After any other activities that contaminate our gloves
- Any cook-off food not prepared on-site must be prepared in a CCHD licensed facility.  
**If you will be bringing chili, please send/fax a copy of your licenses with your application to Katie Walker.**
  - Only chili may be prepared on site, except, if you are a vendor with your own Temporary License to Operate a Public Eating or Drinking Place. Mixing a drink, such as, juice and seltzer on site is considered preparing a food and is not allowed without a License.
- Potentially hazardous foods must be maintained at safe temperatures (41°F or less, or 135°F or greater), throughout the entire cook-off. **Each participating team will be provided a stem type thermometer** to measure refrigeration or cooler temperatures, heated holding temperatures and internal food temperatures. These temperatures must be routinely checked. **eg. Keep your perishables in a cooler of ice and have a heat source, such as, propane to keep your cooked food hot. A Rotarian will come to check on these temps.**

- All unpacked or unwrapped food must be protected from dust, dirt and droplet contamination and protected from flies and other vermin. **eg. Plastic bags work well.**
- Single service articles (e.g. paper plates, plastic utensils) must be packaged stored and handled in a sanitary manner and shall be used only once. **The Rotary Club will be providing chili tasting cups and spoons for you to give to the public**
- All water used in the operation of a Public Food Service Facility must be from a source approved by this Department. Since individual interviews will not be done with each booth as would be done for individual licenses, only West Chester Borough or commercially bottled water may be used for food preparation, hand washing, or ware washing. **Bring 3 or 4 gallons of bottled water**
- Utensils and food-contact surfaces of equipment shall be sanitized before use and after cleaning. Bring a sanitizing solution and clean towels or paper towels.
- Hand Wash - each booth must have a temporary hand wash station. A station consists of a thermos with a spigot filled with warm water, placed on a table, and a catch basin placed on the ground underneath the table to catch the water. Pump soap and individual towels must be used. Hand sanitizers, alcohol towelettes or the equivalent cannot be used in lieu of proper hand washing techniques.

**See Video**

- 4 Ingredients Necessary for a Hand Washing Station are:
  1. **Thermos** with a spigot filled with warm water
  2. **Catch Basin** under the thermos to catch the water
  3. **Pump Soap**
  4. **Paper Towels** for single use
- Proper hand washing techniques utilizing warm running water, soap and individual towels must be done:
  - a. at the start of the food handling/preparation process;
  - b. after handling raw foods and before handling cooked foods;
  - c. after smoking and after using the toilet.
  - d. before donning and after removing single-use glove
- Each booth/food service area must have an overhead protection canopy, tarp, tent, etcetera. If the wind presents a contamination hazard, then side protection/barriers may be required
- No persons shall be allowed to work in situations in which they could contaminate food if they have signs or symptoms of gastrointestinal infections (diarrhea or vomiting) or obvious infections of the skin (boils or any seeping scratches or wounds, especially of the hands or forearms), or signs or symptoms of upper respiratory tract infections (sore throat or nasal congestion other than from allergies).
- This event is a no pets events. Please leave all pets at home, at no time are pets allowed in the booth or food service area.

- In 1993, the bacteria, E. coli, was implicated in a large outbreak in the Pacific Northwest during 1993. This outbreak resulted in five deaths and over 500 individuals becoming ill. Undercooked hamburgers were identified as the source of the E. coli bacteria in this outbreak. ***A majority of the recent E. coli outbreaks have also involved the consumption of undercooked ground beef.***

Since Federal inspection of meat does not ensure an E. coli free product, the doneness of ground beef is of utmost importance in protecting the consumer. Ground beef must be cooked to heat all parts to a temperature of (155°F) for 15 seconds or the temperature specified in the following chart that corresponds to the holding time for ratites and injected meats; the following if they are comminuted: fish, meat, game animals commercially raised for food as specified in § 300.221(a); and raw eggs that are not broken and prepared in response to a consumer's order and for immediate service:

<i>Minimum Temperature</i>	<i>Minimum Time</i>
63°C (145°F)	3 minutes
66°C (150°F)	1 minute
70°C (158°F)	Less than 1 second

**Members of the Rotary Club will be assisting you with checking temperatures.**

- Any *food vendors (not teams cooking chili)* who operate consequential to the event would need to be licensed consistent with the other events held in West Chester Borough. The vendor would need either a Temporary License to Operate a Public Eating or Drinking Place, or a License to Operate a Mobile Public Eating or Drinking Establishment. **If you need a Temporary License, applications for such vendors must be submitted within five (5) working days of the chili cook-off on October 11, 2009.**

The CCHD Food Code can be found at:

<http://dsf.chesco.org/health/lib/health/regs/300.pdf>.

**Any questions contact John Schwab at (484) 760-6415 or [jschwab@thehickman.org](mailto:jschwab@thehickman.org)**