



Greeting, chefs!

Mother Hubbard's Cupboard is excited to host you for our first Chilly Cook-Off, and we can't wait to host you. Here are a few important details for the chili competition on Thursday, Jan. 23. Remember, staff and volunteers will be on-hand to assist and answer any questions.

Promotional Materials

Invite your friends and neighbors to come vote for your chili! We have attached digital materials for your use as you see fit. Make sure folks can land at the event webpage to purchase tickets: mhcfoodpantry.org/chilly-cookoff. If you would like print materials to distribute, please let us know, and we can deliver them to you. You can coordinate that with Megan (ceo@mhcfoodpantry.org or 812-339-5887).

Chef Instructions and Reminders

Serving Sizes: Serving should be about 1 ounce, or roughly half the 2-ounce serving cup, in an effort to ensure your chili lasts the duration of the event.

Food Safety Reminder: Be sure your chili is held at 135F or above for serving by the time the event opens at 5pm and maintains this temperature throughout the event. Volunteers will be checking chili temps. See Food Safety Guidelines cooking, cooling, and holding temperatures and sanitation procedures reviewed in our training.

What To Bring

Our team will provide everything you'll need to help make your recipe a winner: gloves, paper products, cleaning supplies, serving cups, table coverings, hair restraints, spoons, drinks, crackers, voting boxes, and dessert.

You will need to bring:

- 2 gallons of chili and a way to hold it hot
- Serving ladles
- 6-foot extension cord
- A list of all your ingredients (this will be transferred to the ingredient card at your chef station)
- Any condiments or garnishes you want to use to enhance your recipe

Note: Please label your serving items with your name.

Hair restraints

- **At home:** The Health Department recommends everyone preparing chili at home restrain your hair by, at a minimum, pulling it back and securing it, wearing a hat, or hair restraint.
- **At the cook-off:** Wear your own hat or hair restraint of your choice. We will have hair restraints at the cook-off.

Voting

- **Awards:** An independent panel of judges will sample and score all recipes from 5:00 to 5:45 based on pre-selected criteria. A will score and tabulate votes for award categories.
- **People's Choice Award:** Each paying guest will receive one voting ticket when checking in, so invite everyone you know to come and vote for your chili for People's Choice!

Awards and Photos

Awards will be announced about 6:45, and photos will follow at the close of the event.

Drinks and Desserts

These will be available upstairs, adjacent to the seating area in the open kitchen. There will be complimentary ice cream from Chocolate Moose and beverages upstairs. Crackers and cinnamon roll portions from Two Sticks will be available downstairs, near registration.

An elevator is located in the rear of the event hall for guests to use should steps be a problem. See a staff member or volunteer for elevator assistance.

Food Safety Primer

- While preparing your chili
 - Do not wear jewelry
 - Tuck hair back with a cap or net
 - Wash hands prior to cooking
 - Trim fingernails
 - Do not prepare food when you're not feeling well
 - Proper cooking temperatures: see table below; ensure they hold the temperature for at least 15 seconds to kill any pathogens in the meat
 - **Avoiding cross-contamination** by using a different cutting board for vegetables and meats, or wash and sanitize the cutting board between type of food
 - Be mindful of the **temperature danger zone**, when bacteria can grow: keep **cold** items below 41 degrees and **hot** items above 135 degrees
 - **Cool chili properly:** cool your properly cooked food as quickly as possible. It should get to no warmer than 70 degrees within two hours of beginning to cool, then to below 41 degrees within 4 hours
 - This is best accomplished by putting a large pot of chili into smaller containers in the fridge, as smaller containers cool faster
 - This timer begins when the chili is at 135 and does not include cooling time to get chili down to this temperature
 - **Reheating chili:** Chili must come out of fridge and reach the safe reheat temperature of 165 degrees on the stove within two hours; *after* it has reached 165, it can be moved to crockpots so it can hold the temperature of at least 135
 - Practice proper food storage, as seen in diagram below
 - Wash, rinse, and sanitize surfaces where you are preparing your chili before, between, and after tasks; sanitization can be done with a bleach-water solution
- While serving your chili
 - If you needed to prepare your chili in advance, you must reheat the chili to 165 degrees prior to serving at the Cook-Off
 - Chili must hold a temperature of at least 135 degrees throughout the event
 - Do not attend Cook-Off if you are unwell, particularly if you are have a fever or have a gastrointestinal illness
 - Wear a hairnet or hat; hairnets will be provided
 - Before touching food again, wash your hands after: handling raw meats, using the restroom, touching your face/hands/apron, sneezing or using a tissue, smoking, eating
 - **Remember to wash hands for 20 seconds and dry with paper towel, then use paper towel to turn off faucet**

- Use a tasting spoon only once to sample, then move that spoon to the dirty dishes; do not put a spoon/utensil back into the pot after it has been in your mouth
- Wear disposable gloves
 - Wash hands prior to putting them on
 - Change gloves between tasks (exs: you are sprinkling cheese with a gloved hand, then clean up your serving area or move to scooping chili; you are handing out recipe cards, then move to handing individuals their servings of chili)
 - Do not wash gloves
- Bacteria that cause foodborne illness cannot be seen, smelled, or tasted, which makes proper food handling critical to prevent spread

Safe food preparation temperatures, in degrees Fahrenheit

- Poultry (chicken, duck, turkey): 165
- Ground meat: 155
- Beef: 145
- Other meats (pork, fish, lamb): 145
- Reheated foods: 165
- Stuffed meats: 165
- Foods cooked in microwave: 165
- Vegetable-based foods: 135

Refrigerator diagram for safe food storage

- Top shelf: ready-to-eat foods, raw vegetables
- Seafood
- Whole cuts of beef and pork
- Ground meats
- Bottom shelf: whole and ground poultry