

Chili Cook-Off Regulations and Conditions

As per the Sudbury and District Health Unit: all chili prep (washing/chopping of vegetables, mixture of ingredients, etc...) must take place in the kitchen and/or canteen of the Warren Community Center and the final cooking may take place outside at the stations set up by registrants.

All participants must provide their name and phone number, as well as a list of the establishments where they have bought their ingredients.

An inspector will be on hand during the day to ensure all regulations are being met.

Chili Cook-Off regulations are as follows:

- The areas where food is being prepared must be covered (tent/canopy/tarp)
- All water must be from an approved source (trailers must have reservoir filled from municipal water or bottled water)
- If trailers do not have refrigeration available then perishable items must be stored in the arena refrigeration units until it is to be used.
- All food must be bought from inspected premises.
- Registrants must provide enough utensils for the preparation process and serving, or wash and sanitize their utensils as required (all utensils – spoons, knives, pots, pans – must be washed and sanitized before use)
 - Individual cups and spoons will be provided during the day of the event for the purpose of taste-testing chili.
- All those in the food preparation area must wear hair restraints (hair net/cap/hat)
- All registrants must have thermometers to ensure food is held at 4 degrees Celsius or less and to ensure the chili is cooked to at least 71 degrees Celsius and held at 60 degrees Celsius or greater.