

Food Competitions

The popularity of BBQ, salsa tasting, chili cook-offs, and other food competitions is increasing. Protect the public's health and safety by following these requirements.

REQUIREMENTS

- **No food may be prepared at home.** This includes but is not limited to slicing, seasoning, and marinating.
- All food ingredients must be obtained from an approved source.
- All food shall be prepared and served in an approved manner to prevent contamination. Food prepared in advance of the competition must be prepared in an approved food facility; otherwise, food must be prepared at the event.
- Potentially Hazardous Food (PHF) must be maintained at proper temperatures. PHFs for hot holding shall be maintained at 135°F or above. PHFs for cold holding shall be maintained at 41°F or below.
- Sampling portions must be 2 ounces or less (or otherwise approved).
- Customer samples must be protected from potential contamination (i.e. by the use of sneeze guards, lids or directly handing samples to customers).
- Overhead coverage for all food preparation areas must be provided.
- During the cooking process, containers of food shall be protected from potential contamination by means of lids and/or overhead protection.
- An approved method of handwashing must be provided. This includes a pressurized sink with hot and cold running water or a 5 gallon (minimum) water container with preheated water and a spigot to provide a continuous flow of warm water, leaving hands free for washing (no push spigots).
- Additional clean utensils are required for all events.
- Health permit fees are paid by the event organizer. If food is to be sold, and/or more than a sampling portion is given away, a Temporary Food Facility (TFF) permit **MUST** be obtained by the individual vendor through Environmental Health Services.

