



**Montana Winter Fair
Food Safety Requirements**
January 2019
Lewistown, Montana

Each participant of the Dutch Oven Cook-off, Chili Cook-off, Cinnamon Roll Bake-off, Quick Bread Bake-off food contests must:

1. Wash hands in warm water and with soap before preparing and cooking the entry, after working with raw meats and/or raw vegetables, before serving the entry and in between each preparation or cooking task.
2. Prepare and cook ***chili*** the day of the event.
3. Obtain all ingredients and foods from an approved source, such as the local grocery store or licensed food service provider.
4. Prepare raw meats separately from cooked or ready to eat foods.
5. The entry contains no wild game meat. Montana law prohibits serving wild game meat to the public.
6. Clean and sanitize all food contact surfaces, such as cutting boards, serve ware and countertops, after each task, with a solution of one capful of bleach in a gallon of warm water.
7. Heat all potentially hazardous foods to a temperature of at least 165° F.
8. Cook foods to required internal temperature.
9. Use a metal stem-type thermometer that goes from 0° F to 220° F to determine temperatures. Keep a temperature log.
10. Sanitize the thermometer with an alcohol swab between uses.
11. Keep hot foods at a temperature of at least 135° F until served.
12. Practice safe food handling practices when preparing, cooking and serving the food.