

CHILI COOK-OFF SELF-INSPECTION CHECKLIST

- Ensure that all items are reviewed and completed **BEFORE** any food preparation begins.
- It may be helpful to mark (✓) items as you complete them.
- Keep the checklist at your booth to refer to as needed.
- Return the signed Acknowledgement to the Health Inspector at the initial morning inspection.

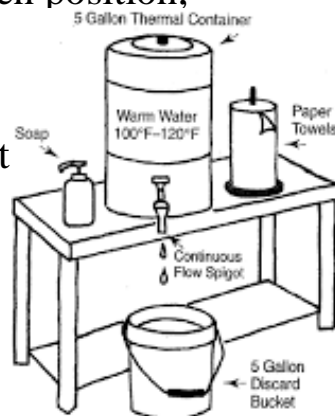
PRE-OPENING REQUIREMENTS

Booth with suitable water repellent roof, control of environmental contamination such as dust and insects and recommended flooring of concrete, asphalt, tarp, or tight-fitting wood

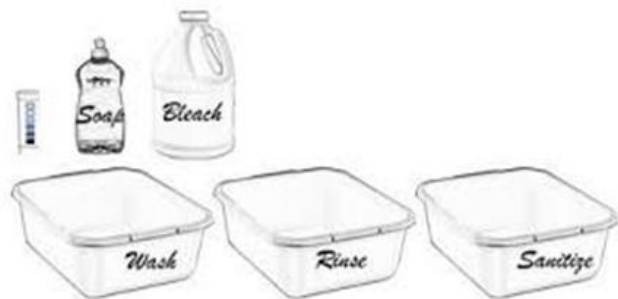
Approved source of enough potable (drinkable) water for food prep, hand washing, cleaning, and sanitizing of equipment.

Accessible hand wash station or chemically treated towelettes is set up and ready to use inside the booth. (See illustration)

- Approved water source from a container with a spigot that can lock in the open position,
- Hand soap,
- paper towels,
- discard bucket



Approved utensil handwash station is set up and ready-to use. 3 containers large enough to hold the largest piece of equipment or utensil. (See illustration)



Adequate equipment provided to hold ALL:

- Cold food cold, at or below 41F
- Hot food hot, at or above 135F

Foods/Ingredients from an approved source and prepared onsite.

NO FOODS/INGREDIENTS

(including slicing, chopping) **DONE IN A PRIVATE HOME.**

Receipts/invoices may be requested.

FOOD BOOTH STRUCTURE & OPERATIONS

- Booth large enough to accommodate all food and equipment. No food prep allowed outside booth. BBQ pits, deep fryers may be placed outside booth, but all cooked foods must be taken back inside food booth.
- All foods stored inside the food booth.
- All condiments (mustard, ketchup, etc...) must be available in single service packets or dispensed from sanitary automatic dispensers.
- All food contact surfaces must be kept clean and in good repair.
- Only single-service items are to be provided for customer use.
- All foods, containers, utensils, etc., must be stored minimum of 6” above the ground.
- Properly dispose of wastewater and trash.
- Live animals are not allowed in cooking area.
- Ice for food and ice for consumers must be separate.

- Open, unprotected displays of food or beverages are not permitted at outdoor events.
- Booth shall be cleaned daily.

FOOD HANDLING

- Wash hands before handling food and between tasks.
- Must have calibrated, probe-type thermometer provided to monitor cooking and holding temperatures.
- Frozen foods thawed in cooler or cold running water.

EMPLOYEE HABITS

- Employees have no open sores or not affected with communicable disease.
- Food handlers are wearing clean clothing and hair restraints. No ornate hand jewelry.
- Food handlers with false nails or polish should wear gloves.
- No eating, drinking or tobacco use inside the booth or BBQ/deep fryer area.



ACKNOWLEDGEMENT

By signing below, the participant acknowledges that they will follow all rules as outlined in this checklist, in accordance with the Texas Administrative Code and the Texas Food Establishment Rules (TFER) Section 228.222, and the City of Seguin Ordinance Chapter 22 Article X.

Printed Name

Signature

Date



**PLANNING &
CODES**