



Chili or Soup Cook-Off Fundraisers

Beginning August 1, 2014, community-based nonprofit organizations, such as a service group or chamber of commerce, may hold chili or soup cook-offs without a food license if:

- City or town approves the fundraiser.
- Participants follow the food safety rules developed by the organizer.
- Chili or soup is properly labeled.

- If your chili or soup is homemade:

These products are homemade and not subject to state inspection.

Prepared by:
Address:

- If you make your chili or soup in a licensed kitchen:

Prepared by:
Address:

Food safety starts with you...

- Learn food safety basics and train all workers.
- Don't work if you have vomiting or diarrhea.
- Buy your ingredients--especially meats--from a safe source such as a grocery store or farmers' market.
- Prepare chili or soup the day of the event to reduce risky practices such as cooling and reheating.
- Use a thermometer and when in doubt, throw it out!

Develop food safety rules...

University of Minnesota Extension
Cooking Safely for a Crowd:

www.extension.umn.edu/food/food-safety/courses/online/cooking-safely-for-a-crowd/

United States Department of Agriculture (USDA) Cooking for Groups:

www.fsis.usda.gov/shared/PDF/Cooking_for_Groups.pdf

MDH Food Safety:

www.health.state.mn.us/foodsafety/index.html

Food Business Fact Sheets:

www.health.state.mn.us/divs/eh/food/index.html

Approved Sources of Meat and Poultry for Food Facilities:

www.mda.state.mn.us/food/safety/~media/Files/food/foodsafety/meatpoultry.ashx

Serving Locally Grown Produce in Food Facilities:

www.mda.state.mn.us/food/safety/~media/Files/food/foodsafety/fs-produce.ashx

Clean

- Wash hands and surfaces often.
- Follow safe handwashing steps.
- Wash, rinse, sanitize and air dry all utensils.

www.health.state.mn.us/foodsafety/clean/index.html



Cook

- Always cook foods to safe temperatures.
- Reheat foods quickly.
- Keep hot foods hot.

www.health.state.mn.us/foodsafety/cook/index.html

Separate

- Keep raw meat, poultry and their juices away from ready-to-eat foods.
- Use clean utensils with each new food.
- Wash hands after touching raw meat and poultry.

Chill

- Refrigerate foods right away.
- Cool foods quickly in small containers.
- Keep cold foods cold.

For more information...

Minnesota Statutes, section 157.22 Exemptions

(14) chili or soup served at a chili or soup cook-off fund-raiser conducted by a community-based nonprofit organization, provided:

- (i) the municipality where the event is located approves the event;*
- (ii) the sponsoring organization must develop food safety rules and ensure that participants follow these rules; and*
- (iii) if the food is not prepared in a kitchen that is licensed or inspected, a visible sign or placard must be posted that states: "These products are homemade and not subject to state inspection."*

Foods exempt under this clause must be labeled to accurately reflect the name and address of the person preparing the foods.

Effective August 1, 2014

Contact MDH Food, Pools, and Lodging Services Section at:

District Phone Numbers:

Bemidji – 218-308-2100
Duluth – 218-302-6166
Fergus Falls – 218-332-5150
Mankato – 507-344-2700
Marshall – 507-476-4220
Metro – 651-201-4500
Rochester – 507-206-2700
St. Cloud – 320-223-7300

Email:

health.foodlodging@state.mn.us

Contact Us:

www.health.state.mn.us/divs/eh/food/license/contactus.html

To request this document in another format, call 651-201-4500.