

Chili or Soup Cook-Off Fundraisers

LICENSE EXEMPTION

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.

Not made in a licensed kitchen



Made in a licensed kitchen



Resources for developing food safety rules

Minnesota Department of Health Food Safety (www.health.state.mn.us/foodbizsafety)

<u>Minnesota Department of Health Food Business Fact Sheets</u> (www.health.state.mn.us/communities/environment/food/fs.html)

<u>University of Minnesota Extension Cooking Safely for a Crowd</u>
(https://extension.umn.edu/preserving-and-preparing/cooking-safely-crowd)

<u>United States Department of Agriculture (USDA) Cooking for Groups (PDF)</u>
(https://www.fsis.usda.gov/sites/default/files/media file/2021-02/Cooking for Groups.pdf)

Food safety starts with you...

- Do not handle or prepare food if you have vomiting or diarrhea.
- Buy ingredients especially meats from a safe source such as a grocery store or farmers' market.
- Keep food safe by following 4 simple steps clean, cook, separate and chill.

Clean

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

Cook

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

Minnesota Department of Health Food, Pools, and Lodging Services PO Box 64975 St. Paul, MN 55164-0975 651-201-4500 health.foodlodging@state.mn.us www.health.state.mn.us

JANUARY 2019

To obtain this information in a different format, call: 651-201-4500.

Separate

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

Chill

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