

DUTCH OVEN COOK OFF RULES

- Be ready to cook for 200 people. You will be required to prepare 3-4 Dutch Ovens of the same dish. CASA has extra Dutch Ovens if needed and will provide some funds to assist with ingredient costs if requested.
- A team may consist of not more than two people. All teams must have one adult team member.
- Only team members (no family or friends) are allowed in the cooking area during prep and cooking periods. One team member must remain in the cooking area at all times.
- A 10' x 10' cooking area will be provided.
- Bring your own lawn chair(s) and prep tables
- Know and practice SAFE FOOD HANDLING PROCEDURES
([www.http://jacksoncountyor.org/hhs/Environmental-Public-Health/Rules-Forms-and-Applications](http://jacksoncountyor.org/hhs/Environmental-Public-Health/Rules-Forms-and-Applications))
- Competitors will provide all ingredients and equipment needed to prepare their dishes.
- All ingredients must be combined, chopped, sliced, diced and cooked on site. For safety reasons, no ingredients prepared or processed at home are allowed. All meat must be USDA inspected. Items purchased as already combined, chopped, sliced, etc. are allowed.
- All cooking must be done in an approved (factory made) Dutch Oven. Extras will be provided as needed.
- Cooks will provide all of their own cooking utensils, leather gloves or pot holders, lid lifters (or pliers), coolers, prep tables, cutting boards, meat thermometers, and other items needed to prepare food and must meet Crawford County Health Department health code standards. CASA will provide the serving utensil.
- Cooking may commence **after** the cooks meeting at 8:00 AM.
- No cooking on the ground due to fire hazard. Please only use the Cook table provided by CASA and your prep table.
- Battery operated or electrical devices such as mixers or blenders are not allowed in the preparation of food. Digital thermometers and digital scales are allowed.
- It is the responsibility of each team member to know and understand temporary food handler regulations recognized by local and state health agencies. Use of vinyl gloves is recommended for safe food handling. No finger licking. Contestant tasting utensils must be washed immediately after use (suggestion: use plastic spoons and discard each time after taste testing). CASA will provide vinyl gloves.
- If you need hot water for a recipe, CASA will provide a water kettle to boil your water.
- Use good fire safety practices. Keep yourself and the public safe. Use of propane or other types of gas fired stove is prohibited. Charcoal will be provided by CASA.
- Interaction with the public is greatly encouraged. We want to teach and excite the public about this time honored tradition and skill. We want the public and you, as a contestant, to enjoy this competition and remember the heritage of our area. Please be courteous in sharing cooking information, your passion and your knowledge.
- Smoking, use of tobacco products and alcoholic beverages are not allowed on the premises; unless, the alcohol is being added to your dish.
- All foods submitted for public tasting/judging should be displayed in the Dutch oven or lid.
- All dishes must be presented for tasting on time.
- This is not a garnishing contest; so, skip the garnish.
- You can also decorate your Cook Area and Dress up for the event to win our Best Dressed Cook Award.

Please note that this is a People's Choice Cook Off. The general public will be judging the contest. Winners will be chosen by public tasters and awarded on public popularity. It is recommended that each dish serve 200 taste-sized samples, enough for each voting member. CASA will provide the necessary taste-sized cups and utensils. Please be prepared to serve samples to the general public by dishing your entry in the provided sample cups. It is recommended that you have a plan to dish and serve your food at the exact sampling times, offering enough cups for about 200 people. Please, be prepared so public tasters will not be held up in line.

THE SPONSORS AND HOSTS OF THIS COOK OFF ARE NOT RESPONSIBLE FOR ACCIDENTS OR DAMAGE INCURRED DURING THE COOK OFF.

(see reverse)

We will provide tasting containers and spoons, a container for used coals and ashes.

SOME SAFE FOOD HANDLING PROCEDURES

Below are a few safe food handling procedures. Complete Jackson County Health Department standards must be maintained and may be found at [www.http://jacksoncountyor.org/hhs/Environmental-Public-Health/Rules-Forms-and-Applications](http://jacksoncountyor.org/hhs/Environmental-Public-Health/Rules-Forms-and-Applications). Please make sure you know the rules.

- Teams are to start with clean equipment and use clean cooking practices the entire time they are handling, preparing and serving food items.
- Good hand washing practices are required. There will be two hand washing stations located inside the Center. If you set up your own hand washing station, it must be separated from any cooking basins.
- The Center's kitchen will be available for dishwashing or you may set up your own washing, rinsing, and sanitizing basins.
- Food service gloves must be worn when handling food that will not be cooked further. Hot foods must be kept above 140 degrees F.
- Some type of hair restraint (hat, hair net, pony tail holder, etc.) should be worn during the cook off.
- Wash cutting boards with bleach water between meats and vegetables to avoid cross contamination; or, if possible, use different cutting boards for meat and vegetables and clearly label them as MEAT OR VEGGIES.
- Coolers are required for all refrigerated items and cold food must be kept below 41 degrees F.
- If food temperatures go below 135 degrees F, food must be reheated back up to a temperature of 165 degrees F.

(see reverse)