



Manchester Health Department
1528 Elm Street
Manchester, NH 03101
Tel: (603) 624-6466 - Fax: (603) 628-6004
Contacts: **Phil Alexakos or Aaron Krycki**

**Please assure that all of the following items have been addressed prior to your inspection.
Failure to properly set up may impact your ability to compete**

- KEEP POTENTIALLY HAZARDOUS FOOD ITEMS BELOW 41⁰ F OR ABOVE 140⁰ F SUCH AS MEAT, FISH, POULTRY, DAIRY, FROZEN FOOD ITEMS NEED TO BE STORED AT OR BELOW 0⁰ F.
 - Ice used for cooling may not be used for consumption
- ALL RAW ANIMAL FOODS SHALL BE FULLY COOKED (SEE ATTACHED)
- PROVIDE AN APPROPRIATE FOOD THERMOMETER TO MEASURE HOT AND COLD FOOD TEMPERATURES.
- PROVIDE A HAND WASHING STATION AT THE BOOTH. THIS INCLUDES WARM WATER, LIQUID SOAP, PAPER TOWELS, TRASH CAN AND WASTE WATER COLLECTION BUCKET (SEE ATTACHED DIAGRAM)
 - Gloves and hand sanitizer are not a substitute for hand washing
- USE PLASTIC GLOVES OR DISPENSING UTENSILS WHEN PREPARING OR SERVING READY TO EAT FOOD ITEMS.
- KEEP HANDS CLEAN. WASH HANDS AFTER USING TOILET FACILITIES, EATING OR SMOKING OR OTHERWISE CONTAMINATING THEM.
- WIPING CLOTHS MUST BE STORED IN A BUCKET OF APPROVED SANITIZER (SEE ATTACHED)
- KEEP RAW MEAT AND EQUIPMENT AND UTENSILS WHICH ARE USED WITH RAW MEAT AWAY FROM READY TO EAT FOODS.
- SHIELD FOOD AND FOOD CONTACT SURFACES FROM POSSIBLE CONTAMINATION. PROVIDE OVERHEAD PROTECTION IF OUTDOORS. STORE FOOD ITEMS AT LEAST 12 INCHES OFF THE GROUND WHEN EVENT IS OUTDOORS.
- WEAR CLEAN CLOTHING, HAIR RESTRAINTS AND AN APRON.
- DO NOT SMOKE OR EAT IN THE FOOD PREPARATION AREA.
 - DRINKS WITH LIDS AND STRAWS ARE ALLOWED
 - MUST BE STORED AWAY FROM FOOD CONTACT SURFACES
- FOOD ITEMS NOT PREPARED ON SITE MUST BE PREPARED IN AN APPROVED LICENSED FACILITY.
 - Home prepared foods are not permitted

How to properly prepare and use sanitizers

Either regular (unscented) bleach or quaternary ammonium (in liquid or tablet form) may be used to sanitize your food service equipment and preparation surfaces.

To make the bleach and water solution at the proper concentration, use the following guideline:

Add 1 tablespoon regular bleach to 1 Gallon of water

(This will give you a 200 ppm chlorine solution)

Use chemical test strips to check the concentration of the solution. A bleach and water solution for sanitizing food preparation surfaces and equipment shall be in the range of 50-200 ppm chlorine.

For quaternary ammonium, either liquid or tablet form may be used. If using either the liquid or tablet form, follow the manufacturer's directions on the bottle/container in order to obtain the proper concentration. Use chemical test strips to check the concentration of the solution. The proper concentration shall be 200 ppm quaternary ammonium.

Helpful hint: If making a spray bottle of sanitizer, it may be easier to make a large batch of the sanitizer at the proper concentration and then fill the spray bottle, rather than try and make it in the bottle itself.

Check the concentration frequently using the test strips. The solution will need to be changed periodically, especially if it becomes dirty with food or other debris.

Chlorine Test Kit



How to use test strips

- Make sure the test strip is appropriate for the type of sanitizer.
- Prepare the sanitizing solution.
- Dip a strip into the solution for at least 10 seconds.
- Compare the color the strip changed to with the guide on the outside of the package to determine the solution strength.

COOKING TEMPERATURES

165⁰ F---Poultry

155⁰ F---Ground Beef and Pork

145⁰ F ---Whole Meats





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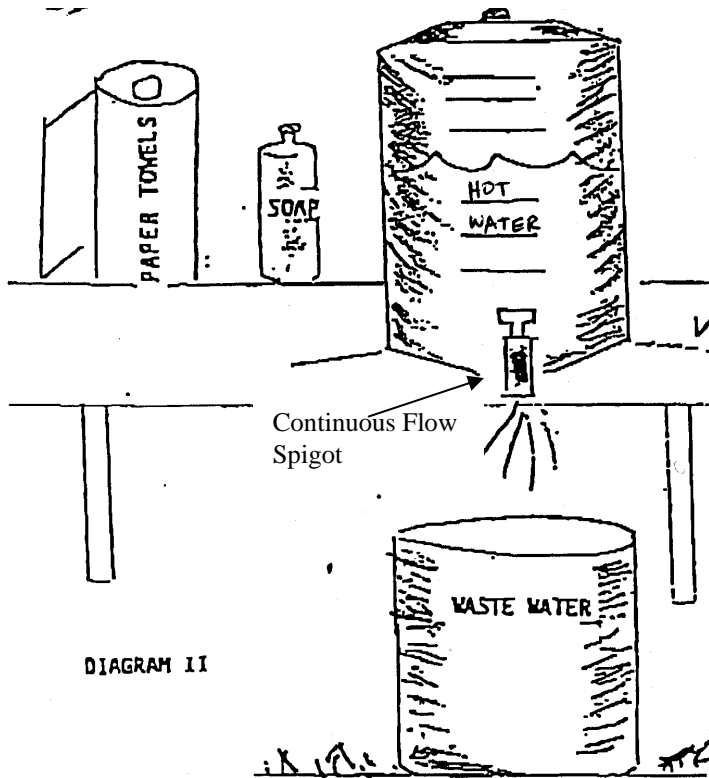
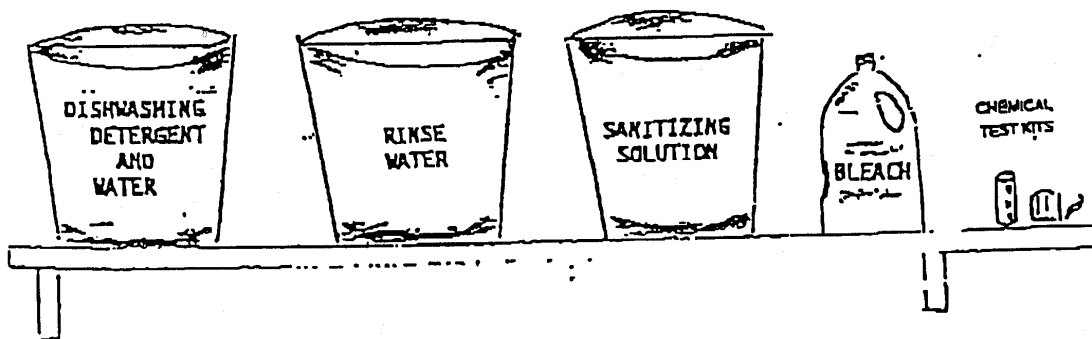


DIAGRAM II

Handwashing Facilities:

Provide a five or ten gallon water container with a dispensing valve to leave hands free for washing; a waste-water container; dispensed soap and paper towels for handwashing within the food booth.

Note: Ensure water temperatures (>110°F) and water are maintained at appropriate levels throughout event.



Utensil Washing Facilities: There will be designated utensil washing areas. Three separate containers of appropriate size for the cleaning and sanitizing of equipment and utensils. One shall contain hot soapy water, one clear clean hot rinse water, and the other an appropriate concentration of sanitizing water (Use one tablespoon of household bleach per gallon of water-check with appropriate test kit 50-200ppm).

Food Washing Sinks: Food washing sinks will be available onsite at designated locations.

Waste water must also be disposed of at designated locations

Chili Cookoff Must Have Items for Cooks:

Hand washing set up including:

1. Gravity flow container (warm water)
2. Waste water collection bucket
3. Liquid, dispensed soap
4. Paper towels

Food Protection Items:

1. Food thermometer(s)
2. Hair restraints/Aprons
3. Food utensils
4. Coolers for cold storage
5. Sanitizer spray bottle (recommended)(three bay set up will be available on site)

Bare Hand Contact Prevention:

1. Single use gloves
2. Dispensing utensils