



Chili or Soup Cook-off Fundraisers

License Exemptions

Community-based nonprofit organizations, such as a service group or chamber of commerce, may hold a 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

***These products are
homemade and not subject to
state inspection.***

Prepared by:
Address:

Made in a licensed kitchen

Prepared by:
Address:

Resources for developing food safety rules

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

[Minnesota Department of Health Food Business Fact Sheets](https://www.health.state.mn.us/communities/environment/food/fs.html)

<https://www.health.state.mn.us/communities/environment/food/fs.html>

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

<https://extension.umn.edu/preserving-and-preparing/cooking-safely-crowd>

[United States Department of Agriculture \(USDA\) Cooking for Groups](https://www.fsis.usda.gov/shared/PDF/Cooking_for_Groups.pdf)

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CHILI OR SOUP COOK-OFF FUNDRAISERS

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.

Separate

- Keep raw meat, poultry and their juices away from read-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.

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