



DUTCH OVEN COOK OFF

RULES & REGULATIONS

RULES:

Rules are in keeping with International Dutch Oven Society (IDOS)

General Rules:

1. A team may consist of not more than four people. All teams must have at least 1 adult team member.
2. Contestants may not be professional cooks, chefs, or culinary instructors.
3. Each team or individual may only have 1 entry per category.
4. Only team members (no family or friends) are allowed in the cooking area during prep, cooking and judging periods. One team member must remain in the cooking area at all times.
5. Know and practice **SAFE FOOD HANDLING PROCEDURES**.
6. A copy of your ingredient list will be submitted at Chef's Meeting on Friday, November 12th.
7. Competitors will provide all ingredients and equipment needed to prepare their dishes.
8. All ingredients must be combined, chopped sliced, diced and cooked on site including garnishes and marinades. For safety reasons, no ingredients prepared or processed at home are allowed. All meat must be USDA inspected.
9. All cooking must be done in an approved (factory made) Dutch Oven - cast iron or aluminum.
10. Cooks will provide all of their own cooking utensils, coolers, prep tables, cutting boards, meat thermometers, waste containers and other items needed to prepare, and serve food, and must meet Idaho Food Code Standards.
11. Only competition recipes can be cooked during the cook-off.
12. Cooking will begin at 11AM. Prep work can begin at the time of setup. Coals will go on ovens at 11AM
13. There can be **no eating** in the cooking area. Drinks with a lid and straw are allowed.
14. 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.
15. 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. There should be no finger licking. Contestants must use plastic spoon that is discarded immediately after use.
16. Dutch Oven Cook Off judges will be monitoring each team throughout the contest ensuring proper food handling and cooking procedures are adhered to. Judges will check cooked meat temperatures prior to judging.
17. If you need hot water for a recipe, please plan on heating the water yourself.

19. Field judges will be checking cooler temperatures before and during the competition. They will also check the meat temperatures prior to judging.
20. If bringing store-bought pre-marinated or pre-injected meat to use in competition, it is required that you note this in your recipe (i.e. Butterball Chicken, etc).
21. Use good fire safety practices. Keep yourself and the public safe. Use of propane or other types of gas fired stoves is prohibited.
22. Interaction with the public is greatly encouraged. Please be courteous in sharing cooking information.
23. Smoking, use of tobacco products and alcoholic beverages are not allowed during the Dutch Oven Cook Off and will disqualify any team member who does so.

Presentation of entries:

24. Everything cooked must be presented to the judges with the exception of excess gravies and sauces.
25. Removing burnt or undercooked sections of food may result in point deductions or disqualification. Side items such as butter, jam or sauces should not be presented to the judge's table unless specifically listed in the recipe and prepared on site.
26. All foods submitted for judging should be displayed in the oven, lid or provided containers.
27. All dishes must be presented to the Judge's Table on time. Points will be deducted accordingly for any late presentations.
28. Garnishing should be simple, complement the dish being presented and not distract from it. This is not a garnishing contest. Garnishes should be edible.
29. All judging decisions are final
30. People's Choice Judging - Each Dutch Oven Dish will be allowed 30 small containers (provided for you by the Chamber) for people's choice tastes.

SAFE FOOD HANDLING PROCEDURES:

Below are a few safe food handling procedures. Complete Idaho Department of Health & Welfare standards must be maintained and may be found at <https://healthandwelfare.idaho.gov>. Please make sure you know the rules.

- A. Teams should start with clean equipment and use clean cooking practices the entire time they are handling, preparing and serving food items.
- B. Good hand washing practices are required, including a separate basin for hand washing
- C. Dishwashing facilities, including washing, rinsing, and sanitizing basins, are required of all teams.
- D. Food service gloves must be worn when handling food that will not be cooked further. Hot foods must be kept above 140 degrees F.
- E. Some type of hair restraint (hat, hair net, pony tail holder, etc) should be worn during the cook off.
- F. 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", "VEGETABLES OR VEGGIES".
- G. Coolers are required for all refrigerated items and cold food must be kept below 41 degrees F.
- H. All reheated food must be taken back up to a temperature of 165 degrees F. for safety purposes if the temperature goes below 135 degrees F. A field judge must take a temperature reading before reheating to determine how high to reheat the meat. The field judge will record this temperature and make note of the team required to raise the temperature to the proper degree.