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2017 Dutch Oven Cook-off Rules

GENERAL RULES:

1. A team may consist of not more than three 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. For this event there are two categories: Main Dish or Dessert.
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. Shade is limited. Teams should provide their own means of shade if desired. Canopies are okay, but cannot be larger than 10' X 12'.
6. Know and practice **SAFE FOOD HANDLING PROCEDURES**.
7. A copy of your recipe and ingredient list is required along with your registration fee and form.
8. Competitors will provide all other ingredients and equipment needed to prepare their dishes.
9. 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.
10. All cooking must be done in an approved (factory made) Dutch Oven.
11. 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 Wayne County Health Department health code standards.
12. Only competition recipes can be cooked during the cook-off.
13. Cooking may commence **after** the cooks' meeting. For this event, the Cooks' Meeting will be at 8:30AM.
14. There can be **no eating** in the cooking area. Drinks are allowed.
15. 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.
16. 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 FOOD SAFE gloves is required for safe food handling**. There should be no finger licking. Contestant tasting utensils must be washed immediately after use (suggestion: use plastic spoons and discard after taste testing each time).
17. 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.
18. 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. **Only charcoal briquettes are permitted to be used, as provided by your host (ORHS).** 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:

1. Everything cooked must be presented to the judges with the exception of excess gravies and sauces.
2. 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.
3. All foods submitted for judging should be displayed in the oven, lid or provided containers.
4. All dishes must be presented to the Judge's Table on time. Points will be deducted accordingly for any late presentations.
5. Garnishing should be simple, complement the dish being presented and not distract from it. This is not a garnishing contest. Garnishes should be edible.
6. All judging decisions are final.

SAFE FOOD HANDLING PROCEDURES:

Below are a few safe food handling procedures. Complete Wayne County Health Department standards must be maintained and may be found at www.wayne-health/environmental-health/food-program.org. Do not cut corners or you could be disqualified. **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 at or above 135° 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 VEGIES".
- G. Coolers are required for all refrigerated items and cold food must be kept at 41° F or below.
- H. All reheated food must be taken back up to a temperature of 165° F. for safety purposes if the temperature goes below 135° 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.