

Keep It Clean: Concession Stand Tips

12 Steps to Safe and Sanitary Food Service

The following information is intended to help you run a healthful concession stand. Following these guidelines will help minimize the risk of food borne illness.

- 1. Menu:** Keep your menu simple, and keep potentially hazardous foods (meats, eggs, dairy products, protein salads, cut fruits and vegetables, etc.) to a minimum. Avoid using precooked foods or leftovers. Use only foods from approved sources, avoiding foods that have been prepared at home. ***Complete control over your food, from source to service, is the safe key to sanitary food service.***
- 2. Cooking:** Use a food thermometer to check on cooking and holding temperatures of potential hazardous foods. All potentially hazardous foods should be kept at 41o F or below (if cold) or 140o or above (if hot). Ground beef and ground pork products should be cooked to an internal temperature of 155o F, poultry parts should be cooked to 165o F. ***Most food borne illnesses from temporary events can be traced to lapses in temperature control.***
- 3. Reheating:** Rapidly reheat potentially foods to 165o F. Do not attempt to reheat foods in crock pots, steam tables, over sterno units or other holding devices. ***Slow-cooking mechanisms may activate bacteria and never reach killing temperature.***
- 4. Cooling and Cold Storage:** Foods that require refrigeration must be cooled to 41o F as quickly as possible and held at that temperature until ready to serve. To cool foods down quickly, use an ice water bath (60% ice to 40% water), stirring the product frequently, or place the food in shallow pans no more than 4 inches in depth and refrigerate. Pans should not be stored one atop of the other and lids should be off or ajar until the food is completely cooled. Check the temperature periodically to see if the food is cooling properly. ***Allowing hazardous foods to remain un-refrigerated for too long has been the number ONE cause of food borne illness.***
- 5. Hand Washing:** ***Frequent and thorough hand washing remains of defense in preventing food borne disease.*** The use of disposable gloves can provide an additional barrier to contamination, but they are no substitute for hand washing.
- 6. Health and Hygiene:** Only healthy workers should prepare and serve food. Anyone who shows symptoms of disease (cramps, nausea, fever, vomiting, diarrhea, jaundice, etc.) or who has open sores or infected cuts on the hands should not be allowed in the food concession area. Workers should wear clean outer garments.
- 7. Avoid hand contact of raw, ready-to-eat foods and food contact surfaces. Use an acceptable dispensing utensil to serve food. *Touching food with bare hands can transfer germs to food.***
- 8. Dishwashing:** Use disposable utensils for food service. Keep your hands away from food contact surfaces, and never reuse disposable dishware. Ideally, dishes and utensils should be washed in a four-step process:
 1. Washing in hot soapy water;
 2. Rinsing in clean water;
 3. Chemical or heat sanitizing;
 4. Air drying
- 9. Ice:** Ice used to cool can/bottles should not be used in cup beverages and should be stored separately. Use a scoop to dispense ice; never use the hands. ***Ice can become contaminated with bacteria and viruses and cause food borne illness.***
- 10. Wiping Cloths:** Rinse and store your wiping cloths in a bucket of sanitizer (example: 1 gallon of water and ½ teaspoon of chlorine bleach). Change the solution every two hours. ***Well sanitized work surfaces prevent cross-contamination and discourage flies.***
- 11. Insect Control and Waste:** Keep foods covered to protect them from insects. Store pesticides away from foods. Place garbage and paper wastes in a refuse container with a tight-fitting lid. Dispose of wastewater in an approved method (do not dump outside). All water used should be potable water from an approved source.
- 12. Food Storage and Cleanliness:** Keep food stored off the floor at least six inches. After your event is finished, clean the concession area and discard unusable food.

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CONCESSION STAND - WEEKLY CHECK LIST

Date: _____

A) Deliveries

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| 1. All products meet visual quality standards and have no off odors (no spoilage). | Yes <input type="checkbox"/> No <input type="checkbox"/> |
| 2. All packaging is in good condition. (Not wet, no stains, leaks, holes, tears or crushing). | Yes <input type="checkbox"/> No <input type="checkbox"/> |
| 3. Items put away in proper order (frozen, refrigerated, dry storage); in 30 minutes or less. | Yes <input type="checkbox"/> No <input type="checkbox"/> |
| 4. Code dates are current. | Yes <input type="checkbox"/> No <input type="checkbox"/> |

B) Food Temperature and Specifications

NOTE: Ensure that thermometer kit meter and probes are calibrated prior to taking temperatures. (Use ice and cold water procedure for probes, temperature reads 32o F All refrigerators and freezers must have a properly functioning thermometer in place (built in or clamped on, easily visible, and not glass).

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| 5. Soft drink, Ice machine and Ice bin are free of soil. | Yes <input type="checkbox"/> No <input type="checkbox"/> |
| 6. Temperature of coffee/tea water is 180o F. | Yes <input type="checkbox"/> No <input type="checkbox"/> |
| 7. Cup and lid dispensers are clean and in good repair. Cup and lid holders are clean. | Yes <input type="checkbox"/> No <input type="checkbox"/> |
| 8. Ice machine is clean, and sanitized. There is no standing water. | Yes <input type="checkbox"/> No <input type="checkbox"/> |
| 9. Water filter follower needle is not in the red zone. | Yes <input type="checkbox"/> No <input type="checkbox"/> |
| 10. Ensure that syrup tanks are flushed clean and sanitized. | Yes <input type="checkbox"/> No <input type="checkbox"/> |
| 11. CO2 canisters are chained and locked in the upright position. | Yes <input type="checkbox"/> No <input type="checkbox"/> |
| Freezer/Food Storage Date: _____ Date: _____ Date: _____ | |
| 12. Freezer interior is clean and sanitized | Yes <input type="checkbox"/> No <input type="checkbox"/> |
| 13. Temperature of freezer is 20o F. | Yes <input type="checkbox"/> No <input type="checkbox"/> |
| Refrigerator/Food Storage Date: _____ Date: _____ Date: _____ | |
| 14. Refrigerator interior is clean and sanitized. | Yes <input type="checkbox"/> No <input type="checkbox"/> |
| 15. Temperature of refrigerator is 33-43o F | Yes <input type="checkbox"/> No <input type="checkbox"/> |
| 16. Interior light is working and is properly shielded. | Yes <input type="checkbox"/> No <input type="checkbox"/> |
| 17. Shelving is clean, free of rust and in good repair. | Yes <input type="checkbox"/> No <input type="checkbox"/> |
| 18. All items stored correctly on shelves (covered and a minimum of 6" off the floor). | Yes <input type="checkbox"/> No <input type="checkbox"/> |
| Fryer Area Date: _____ Date: _____ Date: _____ | |

C) Sanitation

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| 30. Proper dishwashing method used. | Yes <input type="checkbox"/> No <input type="checkbox"/> |
| 31. Hand sanitizer dispensers are mounted and in use. | Yes <input type="checkbox"/> No <input type="checkbox"/> |
| 32. Personal items stored correctly (medication, drinks, food, clothing, etc.). | Yes <input type="checkbox"/> No <input type="checkbox"/> |
| 33. Floors clean | Yes <input type="checkbox"/> No <input type="checkbox"/> |
| 34. No sign of pest infestation (insects, rodents, etc.) | Yes <input type="checkbox"/> No <input type="checkbox"/> |
| 35. All trash is emptied from the inside containers. | Yes <input type="checkbox"/> No <input type="checkbox"/> |

D) Chemicals

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|---|--|
| 38. Chemicals stored in locked containers and not on the same shelf or the shelf above food ingredients, product packaging materials, food storage pans or tables where food is prepared. | Yes <input type="checkbox"/> No <input type="checkbox"/> |
| 39. Maintain manufacturer's labels on or label containers accordingly. | Yes <input type="checkbox"/> No <input type="checkbox"/> |

E) Other

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| 40. Concession stand workers (Team Mom and Parents) have gone through the leagues initiation safety and food preparation training before working in the concession stand. | Yes <input type="checkbox"/> No <input type="checkbox"/> |
| 41. Children under 15 are not allowed in the concession stand. | Yes <input type="checkbox"/> No <input type="checkbox"/> |
| 42. A fire extinguisher with a current certification is in plain sight. | Yes <input type="checkbox"/> No <input type="checkbox"/> |
| 43. A fully stocked First-Aid kit is in plain sight. | Yes <input type="checkbox"/> No <input type="checkbox"/> |