

SAN CLEMENTE LITTLE LEAGUE

CONCESSION STAND - WEEKLY CHECK LIST

Date: _____

A) Deliveries

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

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)).

5. Soft drink, Ice machine and Ice bin are free of soil. Yes No
6. Temperature of coffee/tea water is 180o F. Yes No
7. Cup and lid dispensers are clean and in good repair. Cup and lid holders are clean. Yes No
8. Ice machine is clean, and sanitized. There is no standing water. Yes No
9. Water filter follower needle is not in the red zone. Yes No
10. Ensure that syrup tanks are flushed clean and sanitized. Yes No
11. CO2 canisters are chained and locked in the upright position. Yes No

Freezer/Food Storage Date: _____ Date: _____ Date: _____

12. Freezer interior is clean and sanitized. Yes No
13. Temperature of freezer is 20o F. Yes No

Refrigerator/Food Storage Date: _____ Date: _____ Date: _____

14. Refrigerator interior is clean and sanitized. Yes No
15. Temperature of refrigerator is 33-43o F Yes No
16. Interior light is working and is properly shielded. Yes No
17. Shelving is clean, free of rust and in good repair. Yes No
18. All items stored correctly on shelves (covered and a minimum of 6" off the floor. Yes No

Fryer Area Date: _____ Date: _____ Date: _____

C) Sanitation

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

D) Chemicals

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 No
39. Maintain manufacturer's labels on or label containers accordingly. Yes No

E) Other

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 No
41. Children under 15 are not allowed in the concession stand. Yes No
42. A fire extinguisher with a current certification is in plain sight. Yes No
43. A fully stocked First-Aid kit is in plain sight. Yes No