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## **Concession Stand Use Guidelines**

### Operations

- ✓ Cleanliness – concession stand must be cleaned before, during, and after use.
- ✓ Hand Washing – hand pump soap and paper towels must be available at all times in proximity to the sink. Hand washing should be done frequently and after using the restroom.
- ✓ Illness and open wounds – persons with illness (colds/flu) or who have cuts/sores on their hands may not handle food items.
- ✓ Gloves – food handlers must use gloves when handling ready to eat items (i.e., unpackaged foods that are edible without washing, cooking, or additional preparation). Hands must still be washed frequently.
- ✓ Disposable tableware – disposable forks, knives, spoons, cups, plates and napkins shall be used.

### Equipment cleaning

- ✓ All cooking utensils must be cleaned on a regular basis.
- ✓ Dishes and equipment washing must occur in a three-compartment sink for washing, rinsing, and sanitizing the dishes.

### Food Temperatures and Storage

- ✓ All foods shall be prepared and/or cooked on site at the concession stand. Food items may not be prepared in private homes, except for baked goods such as cookies, cupcakes, brownies, etc.
- ✓ Cold food must be stored at 41 degrees or colder.
- ✓ Hot food must be held at 135 degrees or hotter. A metal stem type thermometer must be available for use.
- ✓ Reheated food must be heated to 165 degrees or more.
- ✓ All stored foods must be kept covered, at least 6 inches off the floor/ground, and adequately protected from splash, dust, insects, or other contamination. Opened foods must be labeled with date of storage, stored according to manufacturer instructions, and used/discarded within 7 days.
- ✓ Condiments provided for customer use (including onions, relish, sauces, ketchup, mustard) must be dispensed as single serve packets or from squeeze-type, shelf-stable containers.
- ✓ Microwaves and crock pots may be used to heat food items. This equipment must be in working condition, properly cleaned, and constantly monitored.

### Ice

Ice for human consumption must be stored separately from ice used to cold hold other foods/drinks. Ice must be dispensed with an ice scoop. Styrofoam chests cannot be used to hold ice.

### Cleaning Concession Stand

Concession stand must be cleaned before, during, and after use. Counters must be wiped down, floor must be swept and mopped, and equipment must be properly cleaned and stored after each use.

### Prohibited Food Preparation Equipment

The following food preparation equipment is prohibited for use in the concession stand area due to the absence of a vent hood – electric fryers, electric grills/griddles, any propane equipment.

Note that outdoor food preparation equipment (i.e., grills, fryers, etc.) may be used in accordance with above guidelines and at a minimum of 10 feet from buildings.