

Food Safety for Concession Stands

Personal Hygiene

Hand-washing

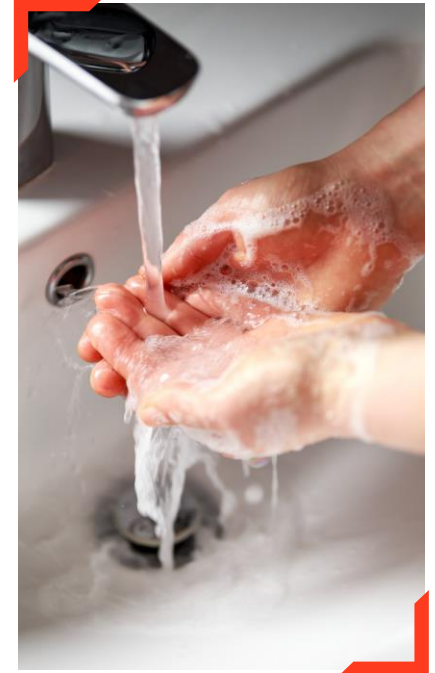
- A convenient and dedicated hand-washing sink should be available with hot and cold running water, hand soap, and paper towels.
- Volunteers should wash their hands as often as necessary to keep them clean.
- An approved hand sanitizer may also be required in conjunction with hand-washing. Hand sanitizer is not a substitute for proper hand-washing.
- Disposable gloves may not be used instead of hand-washing. Barehand contact with food is not allowed.

Person in Charge

- A volunteer with supervisory duties should complete an accredited food-handler course.

Employee Illness

- Volunteers should not have symptoms of disease, which include coughing, sneezing, sniffing, fever, nausea, vomiting, and diarrhea, among others. They may not have open wounds while handling food.



Food Safety

Temperatures

- Cook food to proper temperatures. Cooking to 165 F or above should kill bacteria.
- Store all hot food at 135 F or above.
- Keep all cold food at 41 F or below.
- Properly calibrated food service thermometers should be available for use. Thermometers should also be provided in all refrigeration equipment.

Food Sources

- Food should not be stored or prepared in a private home.
- All food, beverages, and ice must be obtained from a commercial source.
- Any food preparation or storage done off-site must be at a licensed food establishment.
- Baked goods should be portioned and wrapped prior to sale.

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Food Safety for Concession Stands



Cleaning

- Clean and sanitize all counters and equipment before and after use.
- Provide a suitable number of trash containers with liners.

Cleaning and Sanitizing Serving Utensils

- All concession stands should use a three-step process to properly wash, rinse, and sanitize equipment.

To accomplish:

- Use a three-compartment sink.
- Make arrangements with schools to have utensils properly cleaned and sanitized.
- Provide only single-use, disposable eating and serving utensils.

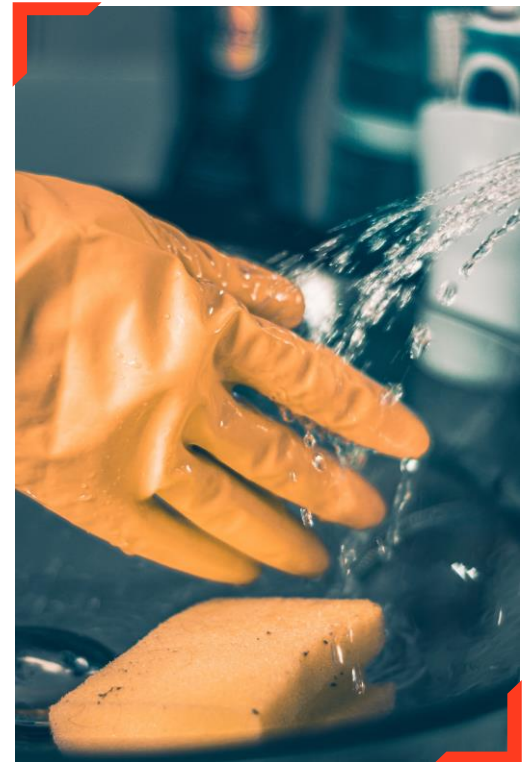
Cross-Contamination Prevention

Food Storage

- All raw meats and raw eggs must be stored below all ready-to-eat and precooked foods.
- Examples of ready-to-eat foods: lettuce, buns, precooked barbecue chopped beef.

Equipment

- Use separate cutting boards and utensils to prepare raw meats and ready-to-eat foods.
- All contaminated areas, cutting boards, and utensils must be washed and sanitized after preparing raw meat. Clean and sanitize all areas before preparing ready-to-eat foods.



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