Safe Food Handling for a Concession Stand

1. All food must be held at the correct temperature.
   a. Hot food such as chili or meatballs must be held at 140° Fahrenheit or greater.

2. The concession stand must be equipped with stem thermometers that can be used to check the temperatures of foods. Keeping foods at correct temperature is critically important.

3. There is no bare-hand contact with ready-to-eat-food. Ready-to-eat food should be handled with spatulas, tongs, and deli tissue or single-use gloves.
   a. Anyone handling money may not handle food, and food handlers may not touch money.
   
   b. Someone handling money may switch to food handling only after they have thoroughly washed their hands and put on gloves.

4. Surfaces and equipment must be sanitized with an effective chemical sanitizer.
   a. A cheap effective way to prepare sanitizing solution is to mix one gallon of water with a teaspoon of bleach. The cap on the bottle is approximately one teaspoon.
   
   b. Surfaces and equipment should be cleaned and then wiped with sanitizing solution and allowed to air dry.

5. No ice used for storing food may be used in a slush machine. Ice used in the slush machine must be considered a ready-to-eat food and cannot touch surfaces that are not sanitized.

6. You must have a handwashing facility that is conveniently placed for food handlers to use.
   a. This must consist of sufficiently warm water, soap and individual paper towels.

7. All hamburgers and other meats must be cooked completely. No meat may be prepared rare.
   a. Ground beef and pork must be to an internal temperature of at least 160° Fahrenheit.
   
   b. All poultry products must be cooked to at least 165° Fahrenheit.

8. No home-made items (except baked goods) are allowed. Anything sold must be pre-packaged. Canned Chili or Cheese Sauce is acceptable.

9. Your temporary food permit, Allergin Awareness and ServSafe certificates should be posted prominently for public to see.

10. Water used for ice beverages must be bottled or from Town supply. No water from private well is allowed.