

School Concession Stand – Food Safety

Facilities located within Allegheny County that produce, distribute and sell food products are subject to mandatory, routine inspection by one of the health department's staff of environmental health specialists. The purpose of a routine inspection is to identify and, if necessary, correct issues within the facility that may pose a health risk to the consumer. The regulations that will be used are the same as those which had already been enforced by the Housing and Community Environment Division – “Article III, Food Safety Rules and Regulations” which you can find by following this link: <http://www.achd.net/food/pubs/pdf/art03.pdf>

The basic equipment needed will depend on the type of food that is served, but may include:

- probe thermometers (0°F-220°F)
- alcohol prep pads
- refrigeration equipment
- hot holding equipment
- utensils and plastic gloves
- 3 bowl sink
- dish detergent
- sanitizer (i.e. bleach)
- hand washing sink
- garbage containers with plastic liners
- shelving to keep food stored off of ground

All potentially hazardous foods (meats, cheeses, dairy products, fish, pasta, rice, cooked vegetables, etc.) must be prepared on the site or at another permitted facility. **Foods prepared in a private home may not be used or sold at the event.** The menu items should be minimized and food preparation steps should be simplified to reduce risk. Cold foods must be held at 41° F or below. Hot foods must be held at 140° F or above. Equipment must be provided for maintaining these temperatures at all times.

REMEMBER FOODS MUST BE TRANSPORTED AT PROPER TEMPERATURES. Cook the following foods to the noted minimum internal temperatures: chicken → 165° F, ground beef → 155° F, pork → 145°F, other potentially hazardous foods → 145°F. Pre-cooked foods must be reheated to 165° F before serving. Accurate thermometers must be provided to check internal food temperatures. Probe-type thermometers (0° F-220° F) are acceptable.

If ice is to be used to keep foods cold, the ice container must be clean with an attached lid and drain. Styrofoam coolers will not be approved. Food or beverages cannot be stored in ice intended to be consumed. Foods should be well wrapped and not come in direct contact with the ice. Refrigeration units must be able to maintain food at 41° F or below, and should be pre-chilled.

Keep raw foods separate from other foods. Use tongs, forks, spatulas, and single-use gloves to minimize hand-contact with food. A scoop with a handle must be used to dispense ice intended for consumption. The use of tobacco is prohibited in any food preparation or service area. Galvanized containers, crock pots, and chipped enamelware (roasters) must not be used for food storage or preparation. All food, food containers, paper products, and utensils must be stored at least 6 inches off of the ground. Efforts must be taken to protect food from public contamination through the use of covers, lids, and sneeze guards.

Facilities must be set up for cleaning and sanitizing utensils and equipment. Utensils must be washed as follows:

- 1) Wash (hot, soapy water)
- 2) Rinse (clear water)
- 3) Sanitize (sanitizer & water)

Wiping cloths are to be stored in a separate container of sanitizer solution. Unscented household bleach may be used to sanitize. Read the label for the proper concentration.

Hand washing facilities must be provided at each stand. Dipping of hands in water is not approved. Paper towels must be provided for drying hands. Hand sanitizer is acceptable as a supplement but not as an alternative to proper washing of hands. Food items that will be consumed without further cooking are not to be touched with bare hands. Instead, use plastic gloves or other utensils.

In Allegheny County, a certified food protection safety manager is required to be on-site during all hours of operation in facilities where food preparation and handling take place. Owners and operators of food facilities are responsible to ensure that a sufficient number of their staff is certified. An educated food handler is a safe, competent food handler. Please visit the following link for more information about courses and exams to become certified:

<http://www.achd.net/food/certfaq.html>

Contact the Food Safety Program at 412-578-8044 with any additional questions.