



DEVELOPMENT SERVICES

HEALTH & FOOD SAFETY

George A. Purefoy Municipal Center
6101 Frisco Square Blvd. 3rd Floor
Frisco, TX 75034
Telephone: 972-292-5304
Fax: 972-292-5313
e-mail: health@friscotexas.gov

FISD FOOD STAND INFORMATION

FOOD SAFETY GUIDELINES

WASH YOUR HANDS OFTEN Improper hand-washing is one of the largest causes of foodborne illness. Wash your hands often, including (but not limited to): at the beginning of your shift; when changing tasks; after eating, drinking, handling money, or performing cleaning tasks; and after visiting the restroom or leaving and returning to the stand for any reason.

WEAR GLOVES WHEN HANDLING FOOD Bare-hand contact with food is NOT allowed.

WEAR HAIR RESTRAINTS Hair restraints (ball caps or hairnets; NO visors) must be worn at all times while working around open food or ice.

SANITIZE Food contact surfaces, wares, and utensils should be sanitized in a bleach solution of 50 ppm chlorine or 200 ppm quarternary after washing then rinsing. Non-food contact surfaces such as counters should be regularly sanitized with a bleach solution measuring 100 ppm chlorine or 300 ppm quarternary. Test strips are required to be in the stand at all times. Choosing and maintaining sanitizer within the stand is the operator's responsibility.

KEEP HOT FOODS 'HOT' AND COLD FOODS 'COLD' Hot foods must be maintained at 135° F. or greater, and cold, perishable foods must be kept below 41° F. A stem thermometer is required in each stand.

APPROVED MENUS: ONLY THE APPROVED MENU MAY BE SERVED

Two (2) menus are approved for sale in all food stands. Each is 'stand specific', see posted menu in stand. Submit new item considerations to Health & Food Safety after obtaining approval from the Athletic Office.

PERSONNEL KNOWLEDGE / REQUIRED TRAINING

In cooperation with FISD policy, **each** food service worker/volunteer, must have either attended the Food Safety Class presented by The City of Frisco's Health & Food Safety staff or be able to show proof of another approved current certification. All workers/volunteers must have certification on person.

Classes may be found under Food Safety Classes on the Health & Food Safety website located at:

<http://www.friscotexas.gov/departments/planningDevelopment/healthFoodSafety/Pages/FoodSafetyClasses.aspx>

MAINTENANCE REQUESTS AND CONTACT INFORMATION:

Please contact Maintenance (number below) within 24 hours to report issues in the stand that require repair or attention. Please report issues that may require immediate attention when found. Custodial requests include soap and towel refills and pest control services. Janitorial services may be requested should stands require immediate or extraordinary cleaning. Phone numbers below:

In case of **EMERGENCY, DIAL 9-1-1.**

Non-Emergency Maintenance and Concerns	469-633-6120
Urgent or After Hours Maintenance	469-633-6535 (Power Failure, Major Plumbing Issues)
Custodial and Janitorial Requests	469-628-4683
FISD Athletic Office	469-633-6120
Health Questions	972-292-5304 or health@friscotexas.gov
After Hours (Frisco Police)	972-292-6010