

FOOD VENDOR REQUIREMENTS:

General:

1. All food service preparation areas must be clean and well maintained.
2. Employees must be free from any diseases and infections that can be transmitted. Employees must maintain a high degree of personal hygiene.
3. Employees must have access to adequate restroom facilities.
4. Approved hair restraints, including hairnets or caps, are required in food preparation areas. Visors are not an approved hair restraint.
5. Personnel may not eat, smoke or drink in food preparation areas.

Food Protection:

1. All hot foods must be maintained at a temperature of not less than 135°F.
2. All cold foods must be maintained at a temperature of not more than 41°F.
3. All food items must be covered with a lid or some other durable type material.
4. All food items must be handled with a serving utensil.
5. Gloves must be worn. **Bare hand contact with food is prohibited.**
6. Food service thermometers must be present in the food preparation area. Thermometers must be metal stem and accurate within 2°F. Thermometers shall also be located in all refrigeration and freezer areas.
7. Food products shall not be stored in ice. Hazardous food products shall be held in dry refrigeration that is maintained at 41°F degrees or less. Frozen products must be held at 0°F or less. **Ice chests may not be used for the storage of potentially hazardous foods.**
8. Condiments provided for the customer's use including onions, relish, sauces, peppers, catsup, mustard, etc., shall be dispensed as single serve packets or from shelf-stable squeeze-type containers.
9. Baked goods shall be portioned and wrapped prior to sale.
10. Home preparation of food is not permitted.
11. Handles of ice scoops must extend out of the ice.

Hand Washing:

1. Food handling personnel must wash their hands as frequently as necessary to keep them clean. Disposable gloves may not be used in lieu of hand washing.
2. Dedicated hand washing sinks must have mounted soap and disposable towels or hand dryers at all times.

Water Source:

1. Water and water heater must be on and operable. Water temperature must be able to reach 110 degrees minimum. Without hot water, the stand may not operate.

Wastewater and Trash Disposal:

1. Wastewater must be disposed of in the sanitary sewer or an approved on-site sewerage system. Wastewater cannot be disposed of in the grass or on the ground.
2. Covered trash containers must be provided. They shall not be made of absorbent material.
3. Trash must be bagged and placed in approved containers.

Food Contact Surfaces:

Food contact surfaces of equipment shall be protected from contamination by consumers and other contaminating agents. Where helpful to prevent contamination, effective shields shall be provided by the vendor.

Single Service Articles:

All temporary food establishments shall provide only single service articles for use by consumers.

Equipment:

Equipment (ex. refrigeration) shall be adequate in number and capacity to provide food temperatures as specified above. Equipment shall be installed and located in a way that prevents food contamination and that also facilitates cleaning.

Food Storage:

All food and food service equipment shall be stored at least 6" off the floor or ground at all times.

Sanitizing Water:

Sanitizing is accomplished using the three- (3) step process for proper washing, rinsing and sanitizing of food service equipment, should it be necessary on site. Sanitizing solution must be 50 ppm if chlorine is used, and 200 ppm if quaternary ammonia is used. Test papers must be available on site.

Personnel Knowledge:

Each concession stand worker must take the free Food Safety Class offered by the City of Frisco. Other certifications in food safety, if approved by Health & Food Safety, may be used in lieu of the non-certified, city offered class. We understand there may be occasions where volunteer workers will be ill and other volunteers will have to work in place. We will not take action if we observe workers in the stand that have not taken the City class; however, we expect a minimum level of food safety knowledge for the stand to be left open. The areas of knowledge are found in this handout.

Fire Extinguishers:

One fire extinguisher, minimum rating 2A:10B; C, at each cooking or serving location.

Please call Health & Food Safety for questions: 972.292.5304.