

**CONCESSIONAIRES FOOD SANITATION GUIDELINES
CABINET FOR HUMAN RESOURCES**

Department of Health Services – Frankfort, KY 40261

**NOTE: ALL TEMPORARY FOOD SERVICE ESTABLISHMENTS SHALL BE PERMITTED BY THE DEPARTMENT PRIOR TO OPERATION
PLEASE POST IN CONCESSION**

FOOD PROTECTION:

- Keep potentially hazardous foods (meats, poultry, sea foods, milk, eggs, coffee creamers-both dairy and non-dairy types, mayonnaise, salad dressing, or any foods containing such products at 41F or above during storage, display and transportation. (Item 3)
- Provide adequate facilities for maintaining foods at safe temperatures during preparation, storage, display, service and transportation. (Item 4)
- Ready-to eat food shall be dated marked if not serve within 24 hrs
- Provide visible thermometers in all hot and cold food units (including freezers) and metal-stemmed thermometers for monitoring internal temperatures of potentially hazardous foods during storage, service preparation and display. (Item 5)
- Store containers of food single service off the floor, a minimum of 6 inches. (Item 20)
- Store coffee creamers (both dairy and non-dairy types), sodas, bottle drinks and other packaged foods in drained ice; do not allow them to rest in the water. (Item 3 & 8)
- Provide counter protector devices, cabinet cases, containers or other protective equipment where unwrapped food is placed on display (Item 8)
- Cover all foods from contamination (dust, flies, coughs, sneezes, overhead drippings, etc.) during preparation, storage display, service and transportation. Uncover only when actually preparing or serving to customers. (Item 8)
- Provide and use scoops for handling edible ice, store scoop with handle out of ice. Do not store containers or foods in edible ice. (Item 9)
- Single service articles (cups, forks, spoons, straws, etc.) must be stored, dispensed and handled so that they are protected from contamination (Item 15 & 25)
- Ware washing facilities: Three (3) containers for wash-rinse-sanitize, must be provided. (Item 16)
- Chemical Test Kit Provided. A test kit or device shall be provided that accurately measures the parts per million (ppm) concentrations of sanitizing solution. (Item 16)
- Cleaned and sanitized utensils and equipment must be stored so that there is no danger of becoming contaminated. Do not towel dry utensils. (Item 20)

HAND WASHING

- Proper hand wash station with a spigot type water supply for hands free washing shall be provided with soap, paper towels and a bucket to catch waste water. (Item 11 & 25)
- Provide and use hand cleaners and approved sanitary towels for hand washing. (Item 26)

GARBAGE & REFUSE

- Store garbage and rubbish in durable, washable containers. Do not use boxes, paper bags, or similar absorbent material. Empty containers so that they do not overflow. (Item 34)
- Keep all garbage and rubbish containers covered with lids when not in actual use. (Item 27)
- Dispose of liquid and solid waste in designated areas only. Do not create a nuisance by disposing of such water adjacent to food service establishments. (Item 22)

FLY & PEST CONTROL

- Prevent the entrance of flies by use of effective screening or similar material. **KEEP FLIES OUT.** (Item 28)

POISONS AND TOXIC ITEMS

- Store poisonous compounds (insect spray, oven cleaner, polishes, etc) and bactericide and cleaning compounds (bleach, cleaners, soaps, detergents, etc.) so that there is no danger of contaminating food, food contact surfaces of utensils. Do not store poisonous compounds near bactericide and cleaning compounds. (Item 33)

FLOOR CLEAN

- Floor must be kept free of dirt, grease and other soil. Do not use sawdust on floors. (Item 30)

LIGHT SHIELDS

- Shield all lighting fixtures located over, by, or within food storage, preparation and display facilities to protect against broken glass falling into food; provided that this requirement shall not apply to heat lamps or when using approved "Tuff Skin" bulbs. (Item 32)

CRITICAL ITEMS REQUIRING IMMEDIATE CORRECTION

PERSONNEL

- No smoking, drinking or eating is allowed in food preparation, serving and ware washing areas. (Item 11)
- All persons engaged in the preparation of foods and ware washing must wear effective hairnets or hats. (Item 12)
- All persons shall use a barrier when handling ready-to-eat foods.

FOOD EQUIPMENT & UTENSIL

- Food contact surfaces or utensils must be smooth, in good repair, not chipped or cracked. Enamelware and graniteware are not acceptable. (Item 14)
- Food and non-food contact surfaces of equipment must be smooth, not worn, in good repair and of approved material. Do not use towels, foil, linoleum, oilcloths, etc., to cover such surfaces. (Item 14 & 15)
- Non-food contact surfaces (stoves, refrigerators, shelves, tables, counter deep fat fryers, etc.) must be kept clean. (Item 23)
- Ice contact surfaces must be smooth, easily cleaned. Do not use Styrofoam or similar containers for ice or food storage. (Item 14)