

Concession Stand/Club Suites Food Safety Checklist

Food Handlers

- Food handlers should thoroughly wash hands for 20 seconds with soap and warm water after potential contamination events.**
- Potential contamination events include going to bathroom, sneezing or coughing, touching face, eating or taking a break, touching contaminated surfaces or utensils, touching uncooked meat, touching cash register, answering phone, and dumping the garbage.
- Gloves are required as an additional barrier but don't take the place of frequent hand washings. Gloves should be changed at every hand washing and when they are soiled or contaminated.
- Food handlers must not have symptoms of disease (coughing, sneezing, sniffing, fever, nauseated, vomiting, diarrhea, etc.) or open wounds when handling food.
- Proper clothing includes clean outer garments and hats / hairnets.
- Restrict eating, drinking, or tobacco use in food areas.

Food Contact and Handling

- Never use unclean food preparation utensils for serving food.
- Food handlers should not touch ready to eat foods with bare hands and should instead use an appropriate utensil, gloves, or deli paper.

Food Contact and Protection

- Store all foods off the floor on approved shelving.

Refrigeration and Freezing

- Foods that require refrigeration must be cooled and held to 41 degrees F or lower until ready to serve.
- Use a thermometer in your refrigerator and freezer and make sure that your refrigerator runs at 41 degrees F and your freezer at 0 degrees F.
- Never leave perishable food out of the refrigerator for more than two hours.

Cooking to Proper Temperatures

- All potentially hazardous foods should be properly cooked and held at an internal temperature of 135 degrees F and above.
- USDA cooking temperature recommendations: hot dogs (135 degrees F), Polish Sausage (145 degrees F), hamburgers (155 degrees F), pork (145 degrees F), poultry (165 degrees F).

Always use an “instant read” food thermometer to determine the temperature of foods for cooking and holding temperatures. When cooking, use thermometer in thickest part of meat.

Be sure to wash thermometer with hot, soapy water between uses.

Thermometers are cleaned and sanitized after each use.

Thermometers are calibrated on a regular basis.

Cleaning and Sanitation

Three compartment sink is properly set up for ware washing; not utensil washing in the handsinks or prep sinks.

When washing pots, platters, containers, utensils, etc. always use the four-stage process of washing in hot soapy water, rinsing in clean water, chemical or heat sanitizing, and air-drying.

Frequently sanitize and wipe down all food preparation surfaces, refrigerators, freezers, coolers, and other concession equipment.

Wiping cloths should be stored in chemical solution or use sanitizer wipes provided.

Clean and properly maintaining physical facilities

Garbage cans are emptied as necessary

All small equipment and utensils, including cutting boards and knives, are cleaned and sanitized between uses.

Store chemicals away from food and food items; Label all chemical spray bottles.

Date: _____

Reviewer's Initials: _____

Additional Comments/Corrective Action: (Record the date, problem and corrective action required.)
