



WILLIAM TENNENT HIGH SCHOOL CONCESSION STAND GUIDELINES FOR OPERATION

FOOD & DRINK

All food must be clean, wholesome, free of spoilage, free from adulteration and safe for human consumption.

No food prepared in a private home or in any place other than a commercial local processing establishment or a site licensed by the Bucks County Department of Health may be sold or given away.

All food must be protected from contamination and adulteration. Open displays are not permitted. Condiments shall be made available to the public in either squeeze-type containers or single service packets. All potentially hazardous foods (perishable food which consists in whole or in part of milk or milk products, eggs, meat, poultry, fish, shellfish and other ingredients capable of supporting rapid and progressive growth of infectious or toxigenic micro-organisms) shall be kept below 40°F Fahrenheit or above 140°F Fahrenheit at all times prior to serving.

Frozen foods, once thawed, may not be refrozen.

Refrigeration of packaged, canned or bottled food and drink by submersion in ice water is prohibited. If mechanical refrigerators are not available, an ice chest may be used if all food is protected by providing drainage of the melted ice water. The top or door is to be hinged and have a gasket to provide adequate sealing. (Styrofoam chest with loose covers will not comply.) Ice used for food protection cannot be used for mixing with food and drinks.

All water and ice used in the operation shall be from a source approved by the Bucks County Department of Health.

All shellfish must be from a source approved by the Bucks County Department of Health and be accompanied by proper identification as to the source.

SAFE COOKING TEMPERATURES

PORK, HAM, SAUSAGE, and BACON cooked in a microwave – 170°F (76.6°C); cooked by other heat sources - 150°F (65.6°C)

POULTRY and STUFFED MEATS – 165°F (73.9°C); cook stuffing and meat first, then stuff the food.

GROUND BEEF - 155°F (68.3°C)

FISH - 140°F (60°C)



FOOD HANDLERS

Manual contact with food by food handlers should be kept to a minimum.

All persons must wear clean outer garments, maintain a high degree of personal cleanliness, and wash their hands as often as required to conform to good hygienic practices.

Approved toilet facilities are available to the site for food handling personnel. In all cases after the food handler visits the toilet, hands must be washed with soap and water.

Hair control must be exercised by persons engaged in the preparation and service of food. No tobacco products may be used by food handlers in food preparation or serving areas.

No person with any disease in communicable form or who is a carrier of such a disease or any person having open wounds, sores or lesions, may work in the preparation or handling of food or drink.

SANITATION

All food utensils used by the public shall be single service, throwaway type. Other utensils used in the preparation of foods shall be washed, rinsed and sanitized at the site.

Commercially premoistened towelettes may be used to cleanse hands in food preparation and serving areas.

All equipment should be easily cleanable and be kept clean.

All garbage and refuse, prior to disposal, shall be kept in leakproof, non-absorbent, rust and corrosion resistant containers of adequate number. These containers shall be kept covered with tight fitting lids. All garbage and rubbish shall be disposed of at least daily in such a manner as to prevent a hazard to health. The site must have its own garbage container of at least twenty (20) gallon capacity with a supply of liners.

SAFE FOOD HANDLER'S RULES



Practice good personal hygiene - *especially washing your hands.*

Learn to use and take care of your food thermometer.

Know special temperatures for handling food.

Keep hot food hot and cold food cold.

Limit the time food is in the temperature danger zone:

40°F to 140°F (4.4°C to 60°C)

Protect food from cross-contamination.