

CONCESSION STAND - CHECK LIST

Food Purchases/Deliveries

Date: _____ Date: _____ Date: _____

Yes No

- All products meet visual quality standards and have no off odors (no spoilage)
- All packaging is in good condition – not wet, no stains, leaks, holes, tears or crushing
- Items put away in proper order (frozen, refrigerated, dry storage) in 30 minutes or less
- Code dates within code

Food Temperature and Specifications

Thermometer Readings Date: _____ Date: _____ Date: _____

- Ensure that Crystal Spring checks accuracy of thermometer in drink refrigerator when inspecting and servicing refrigerator
- Check that freezer is keeping food frozen. Periodically take temperature reading

Drink Refrigerator Date: _____ Date: _____ Date: _____

Yes No

- Soft drink refrigerator is free of soil and water condensate
- Temperature of coffee/tea water is approximately 180° F
- Cup and lid dispensers are clean and in good repair. Cup and lid holders are clean

Freezer/Food Storage Date: _____ Date: _____ Date: _____

Yes No

- Freezer interior is clean and sanitized
- Temperature of freezer is approximately 20° F

Refrigerator/Food Storage Date: _____ Date: _____ Date: _____

Yes No

- Refrigerator interior is clean and sanitized
- Temperature of refrigerator is 33-43°F
- Interior light is working and is properly shielded
- Shelving is clean, free of rust and in good repair.
- All items stored correctly on shelves (covered and a minimum of 6" off the floor)

Food Temperature and Specifications Continued

Grill Area Date: _____ Date: _____ Date: _____

Yes No

- All grill surfaces are clean and sanitized
- Propane tank is properly connected
- Gas lines from the propane tanks to the grill have been inspected for leaks
- All air vents, Venturi vents and valves are clear of obstructions (i.e. cobwebs)
- All grease is cleaned from under and around the grill
- Propane tank valves are turned off when not in use

Sanitation Procedures

Date: _____ Date: _____ Date: _____

Yes No

- Wash all equipment thoroughly
- Hand sanitizer dispensers are mounted and in use
- Use sanitary gloves for cleaning
- Personal items stored correctly (medication, drinks, food, clothing, etc.).
- Floor clean
- no leaks or openings around door and window
- No sign of pest infestation (insects, rodents, etc.)
- All trash is emptied from the inside containers
- Dumpster enclosure and surrounding area are clean and free of debris
- Dumpster is closed

Chemicals/Cleaners

Date: _____ Date: _____ Date: _____

Yes No

- Chemicals stored in locked containers and not on the same shelf as food ingredients, product packaging materials, food storage pans or table where food is prepared
- Maintain manufacturer's labels on or label containers accordingly

Other

Date: _____ Date: _____ Date: _____

Yes No

- Concession stand workers (Team Mom and Parents) have gone through SNLL's initiation safety and food preparation training before working in the concession stand
- Children under 15 are not allowed in the concession stand or in other areas where food is prepared.
- Fire extinguisher with a current certification is in sight and easily accessible
- Fully stocked First-Aid kit and cold pack compresses are in plain sight and easily accessible

Corrective Action Report

If any item on this check list is checked "No" then complete the steps below:

Stop the person, food, process, or use of equipment, as appropriate.

Determine if the product(s) or ingredient(s) are not safe to serve (for example, cross contamination has occurred, or ingredient is undercooked). **If not safe, discard the item!**

Identify source of problem.

Take corrective action, as appropriate.

- Troubleshoot equipment problem using the Equipment Management Reference Manual.
- Re-train Concession Stand workers.
- Wash and sanitize hands.
- Wash and sanitize counter/equipment.

Notify concessioncoordinator@stamfordnational.com, and/or another SNLL Board Member if the problem cannot be resolved.