

GvLL Concession Stand Guidelines

Your schedule will be posted on the GvLL Web Site.

It is the team manager's responsibility to assure volunteers are committed to cover the teams shift.

- WORK SCHEDULE
 - Each team is required to provide 4 helpers, 12 years of age or older, with two helpers being an adults. Each team will be scheduled at least one 2 hour shift.
 - Please do not send children less than 12 years of age as no one under the age of 12 years old can work at the counter, handle money, or work with hot items.
 - It is very important to have workers on the specific day and time scheduled.
 - Please contact the concession stand if you need further information.

- CONCESSION STAND RULES
 - NO COACHES, UMPIRES, BALLPLAYERS OR UNAUTHORIZED PERSONS will be ALLOWED IN THE FOOD SERVICE AREA while the CONCESSION STAND is OPEN. (HEALTH DEPT. REASONS)
 - Workers MUST wash your hands before handling food products.
 - Those people who work in the concession stand are allowed to have one small Fountain drink and a hot dog at no cost to them. Other items purchased from the concession stand MUST be handled by the person in charge.
 - All members of the concession stand group MUST sign in so that the team gets credit.
 - When the concession stand closes items on the shelves must be restocked as directed by the Concession Manager.

- KEEP IT CLEAN - '12 Steps to Safe and Sanitary Food Service Events'
 - The following information is intended to help you run a healthful concession stand. Following these simple guidelines will help minimize the risk of food borne illness. This information was provided by District Administrator George Glick, and it excerpted from "Food Safety Hints" by the Fort Wayne-Allen County Department of Health.

 - Menu
 - Keep your menu simple, and keep potentially hazardous foods (meats, eggs, dairy products, protein, salads, cut fruits and vegetables, etc) to a minimum. Avoid using precooked foods that have been prepared at home. Complete control over your food, from source to service, is that key to safe, sanitary food service.

 - Cooking
 - Use a food thermometer to check on cooking and holding temperatures of potentially hazardous foods. All potentially hazardous foods should be kept at 41 degrees or below (if cold) or 140 degrees or above (if hot). Ground beef and ground pork products should be cooked to an internal temperature at 155 degrees, poultry parts should be cooked to 165 degrees. Most food borne illnesses from temporary events can be traced back to lapses to temperature control.

 - Reheating
 - Rapidly reheat potentially hazardous foods to 165. Do not attempt to heat foods in crock pot, steam tables, over sterna units or other holding devices. Slow-cooking mechanisms may activate bacteria and never reach killing temperature.

 - Cooling and Cold Storage

- Foods that acquire refrigeration must be cooled to 41 degrees as quickly as possible and held at that temperature until ready to serve. To cool foods down quickly, use an ice water bath (60% ice to 40% water), stirring the product frequently or place the food in shallow pans no more than 4 inches in depth and refrigerate. Pans should not be stored one atop of the other and lids should be off or ajar until the food is completely cooled. Check the temperature periodically to see if the food is cooling properly. Allowing hazardous foods to remain unrefrigerated for too long has been the number ONE cause of food borne illness.
- Hand Washing
 - Frequent and thorough hand washing remains the first line of defense in preventing food borne disease. The use of disposable gloves can provide an additional barrier contamination, but they are no substitute for hand washing.
- Health & Hygiene
 - Only healthy workers should prepare and serve food. Anyone who shows symptoms of disease (cramps, nausea, fever, vomiting, diarrhea, jaundice, etc) or who has open sores or infected cuts on the hands should not be allowed in the food concession area. Workers should wear clean outer garments and should not smoke in the area. The use of hair restraints is recommended to prevent hair ending up in food products.
- Food Handling
 - Avoid hand contact with raw, ready-to-eat foods and food contact surfaces. Use an acceptable dispensing utensil to serve food. Touching food with bare hands can transfer germs to food.
- Dishwashing
 - Use disposable utensils for food service. Keep your hands away from food contact surfaces, and never reuse disposable dishware. Ideally, dishes and utensils should be washed in a four-step process.
 - Washing in hot soapy water.
 - Rinsing in clean water.
 - Chemical or heat sanitizing
 - Air drying.
- Ice
 - Ice used to cool cans/bottles should not be used in cup beverages and should be stored separately. Use a scoop to dispense ice; never use the hands. Ice can become contaminated with bacteria and viruses and cause food borne illness.
- Wiping Cloths
 - Rinse and store your wiping cloths in a bucket of sanitizer (ex-- 1 gallon of water and ½ teaspoon of bleach). Change solution every two hours. Well sanitized work surfaces prevent cross contamination and discourage flies.
- Insect Control & Wastes
 - Keep foods covered to protect them from insects. Store pesticides away from foods. Place garbage and paper wastes in a refuse container with a flight-fitting lid. Dispose of wastewater in an approved method (Do not dump outside). All water used should be potable water from an approved source.
- Food Storage and Cleanliness
 - Keep foods stored off the floor at least 6 in. After your event is finished clean concession, & discard unusable food.

GvLL Concession Stand Guidelines

Revision	Author	Change Description	Approved Date
A	T. Laurent	Pulled concession guidelines from the general information guideline for separate publication.	4/24/14