



Apache County Public Health Services District

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GUIDELINES FOR FOOD & DRINK CONCESSIONS

Any food service establishment which operates at any fixed location for a temporary period of time in connection with a fair, carnival, circus, rodeo, public exhibition, or similar transitory gathering.

1. **Permit Application**

Must be obtained before starting operation. No application for a permit shall be approved until a complete sanitary inspection has been made and any deficiencies corrected. Operator's permits must be visibly posted inside the concession stand.

2. **Food Supplies & Protection**

- a. Food must be from an approved source. Food and ice must be stored on clean surfaces above the floor. Perishable food must be maintained at temperatures of 41 degrees or less or 140 degrees or greater.
- b. Only those potentially hazardous foods requiring limited preparation such as hamburgers and frankfurters that only require seasoning and cooking shall be prepared or served. The preparation of any other potentially hazardous must be approved by the regulatory authority.
- c. All food and condiment containers must be protected against dust, flies, coughing, etc., using approved means such as sneeze guards and covered receptacles. Milk must be dispensed from an approved bulk dispenser or approved individual containers. Water and ice must be from approved sources and handled in a sanitary manner.
- d. Ice used in food and drinks is food and must be stored and handled accordingly. Storage of packaged food or food cartons in contact with water or un-drained ice is prohibited.

- e. Metal stem thermometers, with a dial face, are required to monitor hot and cold food temperatures of potentially hazardous foods. Test kits are required to monitor the concentration of sanitizer in wiping cloth solutions, as well as in the sanitizing rinse for kitchenware. Clorox sanitizer solutions should be maintained at a concentration of 50 to 150 parts per million.

3. **Construction of Stands**

- a. Floors shall be constructed of concrete, asphalt, hard wood, or other similar cleanable material kept in good repair. Dirt or gravel, when graded to drain, may be used as sub-flooring when covered with clean, removable platforms or duckboards.
- b. Ceilings shall be made of wood, canvas or other similar material. The entire food preparation area shall be enclosed with 16 mesh screening or solid material for protection against flies. Booths located on dirt gravel must be completely enclosed on three sides with a solid material and the fourth side shall be of screening or solid material. Doors to food preparation areas shall be self-closing.
- c. Counter-service openings shall be provided with tight-fitting solid or screened doors or windows.

4. **Dishwashing**

All temporary food service establishments without effective facilities for cleaning and sanitizing tableware shall provide only single service articles.

5. **Food Transportation**

When any potentially hazardous food is transported, the facility must maintain a temperature of 41°F or less, 130 ° or greater. Food may not be stored directly in ice. The storage facility must be constructed of a smooth durable and cleanable material.

6. **Restroom Facilities**

Employees – Adequate restroom facilities must be available in the vicinity for use by employees with hot and cold running water.

7. **Solid Waste**

Garbage must be stored in suitable receptacles with tight-fitting covers. Provisions must be made for proper disposal of liquid wastes into an approved sanitary sewer system, septic tank, or sanitary holding tank.

8. **Waste Water**

All sewage and waste water shall be disposed of according to law.