

Chapter 5 – Concession Stand Safety

The Concession Director of the league will be knowledgeable of the following:

- Agents that cause food-borne illnesses
- Personal Hygiene
- Safe practices for handling and preparing food
- Cleaning and sanitation of food service equipment and utensils
- Food stand facilities

Our league has the following safety rules in place regarding the concession stand:

- No person under the age of eighteen will be allowed to work the grill.
- No child under the age of 15 will be allowed to work the registers.
- People working in the concession stands will follow **Safe Food Preparation** measures.
- Cooking equipment will be inspected periodically and repaired or replace, if needed.
- Propane tanks are turned off between seasons. They are located outside of the concession and are kept on during the season because of the pilot light.
- Grill hoods will be cleaned by County Maintenance at least once a year or whenever it is needed.
- Cooking grease will be stored safely in containers away from open flames.
- Cleaning chemicals will be safely stored in a back storage room and not in the concession where food is prepared.
- A Certified Fire Extinguisher suitable for grease fires must be placed in plain sight at all times. Fire Extinguishers are checked by the County Fire Chief every year.
- The Concession Manager is instructed in the use of fire extinguishers.
- A fully stocked First Aid Kit will be placed in each Concession Stand.
- The Concession Stand main entrance door will not be locked or blocked while people are inside.
- Hand washing will be followed by all volunteers on a frequent basis when handling food.
- Use the *Concession Stand Weekly Checklist* at the end of this chapter to keep track of any safety issues.

E. coli Breakouts

No league wants the reputation of having an *E. coli* breakout. Eating meat, especially ground beef that has not been cooked sufficiently to kill the *E. coli* O157:H7 bacteria, can cause infection. Contaminated meat looks and smells normal. The number of organisms required to cause disease is very small.

Other known sources of infection are consumption of sprouts, lettuce, spinach, salami, unpasteurized milk and juice, and by swimming in or drinking sewage-contaminated water.

Bacteria in loose stool of infected persons can be passed from one person to another if hygiene or hand washing habits are inadequate. This is particularly likely among toddlers who are not toilet trained. Family members and playmates of these children are at high risk of becoming infected.

Parents need to ensure that when their children use the restroom, they wash their hands thoroughly. Let the Concession Stand know if there is not enough toilet paper, soap or towels in the restrooms.

Safe Food Preparation

CLEAN – WASH HANDS AND SURFACES OFTEN!

- Wash hands with hot soapy water before handling food.
- Wash cutting boards, dishes, utensils and counters with hot soapy water after preparing each food item.
- All wiping cloths must be stored in a sanitizing solution made up of bleach and water at approximately 1 capful of bleach per 1 gallon of water.
- A supply of disposable towels and hand soap must be available.
- Use the thin plastic-type gloves when preparing/handling any type of food.

SEPARATE – DON'T CONTAMINATE

- Keep raw meat separate from ready-to-eat foods.
- Use a clean plate for cooked foods. Never place cooked food on a plate that previously held raw food.
- All food items should be covered, whenever possible.
- Wash fruits and vegetables under running water, especially those that will not be cooked. Be aware that bacteria are sticky, so even thorough washing may not remove all contamination. Remove the outer leaves of leafy vegetables.
- Store food at least six inches off the floor to minimize contamination and allow proper floor cleaning.
- Wash hands frequently!

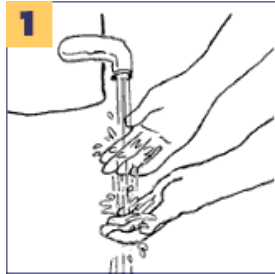
COOK – COOK FOOD TO PROPER TEMPERATURES

- When cooking in a microwave oven, cover food, stir and rotate for even cooking.
- Keep hot foods *hot*, and cold foods *cold*! Hot foods must be kept at 140°F or above, and cold foods must be kept at 41°F or below.
- Hamburgers should be cooked to 160°F; or by not having patties that are pink in the middle.
- Use a clean metal stemmed thermometer to measure the internal temperature of cooked food to ensure it is thoroughly done.

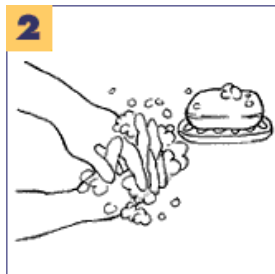
CHILL – REFRIGERATE PROMPTLY

- Refrigerate foods quickly. Cold temperatures keep harmful bacteria from growing and multiplying.
- Refrigerator temperature must be set at 40°F or lower, and freezer at 00°F or lower. Check these temperatures often.
- Thaw food in the refrigerator.
- Divide large amounts of food into small, shallow containers for quick cooling.
- Don't over-pack the refrigerator.
- Keep the freezer and refrigerator closed when not in use. This keeps the cold air inside.

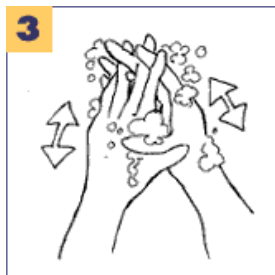
Hand Washing Steps



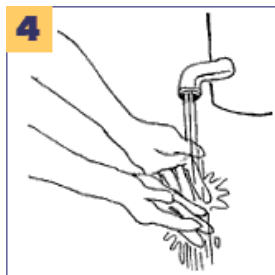
1. Wet hands with running water.



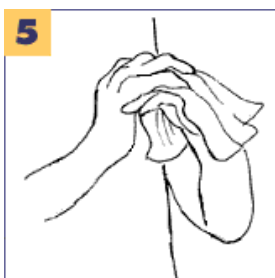
2. Rub hands together with soap and lather well, covering all surfaces.



3. Weave fingers and thumbs together and slide them back and forth.



4. Rinse hands under a stream of clean, running water until all soap is gone.



5. Blot hands dry with a clean towel.

Chapter 6 – Appendix

The following safety/volunteer forms will be used at **East Point Seffner Little League** as part of our Safety Plan:

- Little League Volunteer Application – 2018; Returning Volunteer Application - 2018
- Hillsborough County Parks, Recreation & Conservation Department's Policy No. AS – 100 (February 2007)
- Little League Medical Release Form
- East Point Seffner Little League Field and Game Safety Checklist
- ASAP Incident/Injury Tracking Report
- Little League Baseball Accident Notification Form
- Claim Form Instructions
- General Liability Claim Form
- *What Parents Should Know About Little League Insurance* letter