

Chesterfield Health District
Guidelines for Youth Athletic Organizations –
Temporary Food Establishment

May 10, 2018

In addition to the Chesterfield County application process and insurance requirements, all youth athletic organizations and food concessions must participate in a Health Department food safety training program. The Health Department will provide the Department of Parks and Recreation rosters of training attendees. Food safety training expires after three years and must be renewed. It has been determined by the Health Director that during the application process for any concession permit, at least two members of each concession or three members of each athletic association must be in a valid training status. The County will process no concession or athletic association approval for food sales unless Health Department requirements for training are satisfied and current.

Menu – limited to the following items:

Hamburgers (commercially pre-patty and frozen)
Italian/Polish Sausage
Hot Dogs
Commercially processed and pre-cooked Barbeque
Nachos & Cheese
French Fries
Pre-packaged Snacks
Canned or Bottled Drinks
Hard-Skinned Fruits (apples, oranges, bananas)

Note:

1. All food preparation must be performed on site.
2. No cut up fruits or vegetables permitted.
3. Keep meats frozen until cooked.
4. Commercially pre-cooked product keep below 41 degrees Fahrenheit, then rapidly reheated to 145 degrees before serving.
5. All Temperature Controlled for Safety (TCS) foods must be monitored at all times.
6. Cook hamburger meat to 160 degrees Fahrenheit.

Set-up Instructions:

1. Food preparation must be under cover (tent, pavilion, awning, etc.)
2. Three pans/buckets for wash, rinse and sanitizing must be used to clean and sanitize utensils and equipment. (Recommend 1 teaspoon unscented household bleach per gallon of water to sanitize)
3. Hand wash station with running water and catch-pan to collect run-off. Soap and single-service towels must be set up (igloo container or coffee pot with spigot will meet requirement of running water).
4. A clean calibrated probe thermometer (0-220 degrees Fahrenheit) must be on hand and used to monitor foods that are Temperature Controlled for Safety.
5. A chemical test kit (litmus paper) that measures the concentration of the sanitizer must be on hand and used.
6. Holding temperature for cooked food is 135 degrees Fahrenheit minimum.

Food Safety Training:

Two hour training classes are held several times during the year. The training schedule is submitted annually to the Director, Department of Parks and Recreation. There is no fee for this course.

Alexander Samuel, M.D., M.P.H.
Director