Recreational Facilities

Concession Stands

Requirements for Food Permit

Permit Types

Option 1: No Permit Required
Foods ok to sell: prepackaged, individual serving, non-potentially hazardous foods only.

Examples of these foods are canned and bottled soft drinks, commercially prepackaged potato chips and similar snack foods, candy bars, prepackaged cookies, prepackaged cotton candy, prepackaged pickles, prepackaged ice cream novelties, and prepackaged microwave popcorn.

All prepackaged foods must be in commercially packaged individual servings

Option 2: Limited Food Service (Food Permit Required)
Foods ok to sell: foods in Option 1 and
unpackaged non-potentially hazardous beverages and foods, commercially prepared, ready-to-eat and fully cooked potentially hazardous foods which require no heating or only re-heating, and any combination of these which are served in single service articles. Leftovers must be discarded and not reused.

Examples of these foods are fountain drinks, bulk pickles, popcorn, dip ice cream, hot dogs, nachos with cheese (if leftover cheese is discarded and not reused).

Option 3: Full Food Service. (Food Permit Required)
Foods ok to sell: foods in Option 1 and 2, and potentially hazardous foods that are cooked on site.

Examples of these foods are hamburgers and fried chicken.

Options 2 and 3 will Require the following:

Floors, Walls, and Ceilings

Floor examples are sealed concrete, vinyl tile in good condition, quarry and ceramic tile.

If floors have drains, concrete masonry or tile is required, graded to drain with coved base.

Wall and ceiling examples are light colored, smooth wall board; sheet rock with high gloss paint; and concrete block (filled, sealed and painted). Ceiling tiles, if any, must be smooth and non-absorbent.

Base: any floor-wall juncture requires a base or seam gap less than 1/32 inch.
Equipment

all Hand Sinks, dish Sinks, and mop Sink/can Washes must have hot water
Hand Sinks must be convenient to each food Preparation area with hot and cold water provided through a mixing valve.

Floor mounted mop Sink/can Wash must have hot water

Dish Sinks (option 2) require at least a two-compartment sink with at least one drain board.

Dish Sinks (option 3) require a three-compartment sink with two drain boards.

A ventilation Hood is required for any fryer or grill. Hood must have written approval from the Fire Department or the local Fire Authority.

All equipment must be installed and located for cleaning equipment, floors, tables and surrounding equipment.

Garbage and refuse

Garbage containers must be covered.

Dumpsters must be on concrete or asphalt.

Restroom

Hot and cold water through mixing valve at handwashing sink.
vented to the outside