



COUNTY OF RIVERSIDE • COMMUNITY HEALTH AGENCY  
**DEPARTMENT OF ENVIRONMENTAL HEALTH**

INFORMATIONAL BULLETIN NO. 95-04A

DISTRICT ENVIRONMENTAL SERVICES DIVISION

## GENERAL FOOD HANDLING GUIDELINES FOR SPORTING EVENTS

The following guidelines were developed to assist you in the proper handling, storing, and preparing, of food products at sporting events (i.e., softball games, swim meets, soccer games, Little League, etc.).

### FOOD HANDLERS

- A. Wear clean clothing.
- B. Wash hands frequently and always before handling food.
- C. Wear a hat, cap, or some other type of hair covering (keep hair confined).
- D. Do not smoke in food booths.
- E. If you are ill or have sores on your hands, you should not handle foods.

### FOOD SOURCE

- A. All food must come from approved sources (Facilities approved and inspected by this Department )
- B. No home made foods are allowed.

### REFRIGERATION-COLD FOODS

- A. Readily perishable foods require refrigeration at 45°F or below to prevent the growth of pathogenic bacteria or the production of toxins.
- B. Refrigeration, dry ice, or ice may be used.
- C. Do not keep foods out at room temperature if they require refrigeration!

### HOT FOODS

- A. Foods being served hot must be kept at 135°F or above to prevent the growth of pathogenic bacteria or the production of toxins.
- B. Foods kept in warmers or similar devices should be heated quickly and maintained above 135°F.
- C. All hot foods left over at the end of the day must be discarded and may not be reused.

### FOOD PROTECTION

- A. All open food should be protected from contamination.
- B. Keep foods covered to protect from flies, dust, dirt, insects, and human contamination.
- C. All food, food containers, and utensils should be kept a minimum of six (6) inches above the floor. Handle foods with bare hands as little as possible. Use utensils (i.e., tongs, scoops, disposable gloves, etc.).

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OFFICES IN: RIVERSIDE, BLYTHE, CORONA, HEMET, INDIO, MURRIETA AND PALM SPRINGS

For more information call (888) 722-4234

Department Web Site – [www.rivcoeh.org](http://www.rivcoeh.org)



## UTENSILS

- A. Use only clean utensils.
- B. Use only single-use, throw-away spoons, forks, plates, cups, etc.
- C. Do not use galvanized or enamelware storage containers for acidic foods or juices. This could result in possible chemical poisoning.

## INSECTICIDES

Do not use or store any poisonous substances such as insecticides near foods or food preparation areas.

## CONDIMENTS

Pre-packaged items, squeeze bottles, pour or pump-type containers are used for customer self-service.

### Questions Commonly Asked Concerning These Events

1. **What kinds of foods can we sell at our events?**  
Any prepackaged foods, coffee, and canned soft drinks. Other items may be allowed, depending on your individual situation. No home made foods are allowed. Please check with our office if you have specific questions.
2. **Can a microwave be used to heat certain prepackaged food items?**  
Yes. This would work especially well for heating prepackaged hot dogs.
3. **What about pizza? I know we can't cook it on-site, but what if we ordered some from a restaurant and had it delivered?**  
There is no problem doing this. However, it's important that you don't order too many pizzas so that they end up sitting out at room temperature for an extended period of time. This, in a worse case scenario, could potentially cause a food borne illness.
4. **What about screening in the cooking area?**  
Screening is required for an "occasional event" when unpackaged food is handled or as determined by your Environmental Health Specialist.
5. **What is an occasional event?**  
An occasional event means an event which occurs not more than three (3) days in any 90-day period.
6. **Do I need a Health permit for these types of operations?**
  - For permanent snack bars or structures - YES.
  - For non-profit, occasional events - NO.

The guidelines listed here are only intended to cover those areas that our Department enforces. Please check with your local city or county code enforcement department and Fire Department to make sure you comply with any additional requirements.

\*Document available in an alternate format upon request