



COUNTY OF RIVERSIDE • COMMUNITY HEALTH AGENCY
DEPARTMENT OF ENVIRONMENTAL HEALTH

INFORMATIONAL BULLETIN NO. 76-11-DES

DISTRICT ENVIRONMENTAL SERVICES DIVISION

Food Sales at School Booster Club Sporting Events

The following guidelines were developed to help you in the proper handling of foods at school booster club sporting events.

WHAT FOODS CAN BE SOLD

- Pre-packaged foods.
- Coffee, tea, and canned sodas.
- Limited potentially hazardous foods such as pizza ordered from a restaurant (do not order too many pizzas so they will not end up sitting out at room temperature for more than 2 hours).
- Hot dogs
- Nachos
- Keep all food preparation to a minimum.

FOOD SOURCE

- All food must come from approved sources (facilities approved and inspected by this department).
- No homemade foods are allowed.

FOOD SAFETY

- Readily perishable foods must be refrigerated at 45°F or colder or kept and served hot at 135°F or warmer to prevent the growth of bacteria that can make people sick.
- Refrigeration, dry ice or ice may be used to keep foods cold. Do not keep foods at room temperature if they require refrigeration.
- Foods kept in warmers should be heated quickly, for example by microwave, and maintained hot. Discard all hot foods at the end of the day, and do not save for reuse.



FOOD PROTECTION

- All foods must be protected from contamination.
- Keep foods covered to protect from flies, dust, dirt, insects and human contamination (hair, etc).
- All food, food containers and utensils must be stored off the floor at least 6 inches to prevent contamination.
- Handle foods with bare hands as little as possible. Use utensils (i.e., tongs, scoops, disposable gloves, etc.) to minimize hand contact.
- Provide a hand wash station (i.e., warm water in a container with a spigot and a bucket beneath to catch waste water). Assure pump type soap and paper towels are available.
- Any condiments served to customers must be pre-packaged, squeeze bottles, pour or pump-type containers.
- To adequately protect food from flies and insects you maybe required to screen all or a portion of a booth; or you maybe able to provide other means of protecting foods. Contact your Environmental Health Specialist to discuss your options.

FOOD HANDLERS

- Always wash your hands before preparing food, and frequently throughout the day. Use utensils and gloves to handle any foods.
- Wear clean clothing and keep hair confined.
- Do not smoke in or near food booths.
- If you are ill or have sores on your hands or arms do not handle food.

UTENSILS

- Use only clean utensils to prepare and serve foods.
- Make sure that customers are given single-use, throw-away spoons, forks, plates, cups, etc.
- Do not use galvanized or enamelware storage containers for acidic foods or juices. This could result in chemical poisoning.
- Provide a clean, accurate thermometer for measuring food temperatures.

INSECTICIDES AND CLEANING PRODUCTS

- Do not use or store any poisonous substances such as cleaners or insecticides near foods, utensils or preparation areas.