

## High School Concession Q&A

**Q: How will the people involved with running the concession stands have access to the school kitchen to prepare food, clean dishes and store food?**

A: Food service workers and cafeteria managers will be available to work with the concession people for a fee of \$25/hour to prepare, clean and store food. The \$25/hour fee will cover the employee wages, benefits and costs associated with using the kitchen. Maricopa County Environmental Services (MCES) requires that a Serv Safe Manager be present or available via telephone during food preparation, service and cleaning for each concession event. Each high school cafeteria manager is a Serv Safe Manager. If the manager is not on-site but available via telephone, there will not be a charge for them to be on call. If the Serv Safe Manager is called or required to come to the concession stand, a \$25/hour fee will be charged and can be billed in 15 minute increments.

**Q: The concession stand would like to sell nachos with cheese sauce. There is a commercial nacho cheese machine in the concession stand. Can the nacho chips be boated in the concession stand or does that need to be done in the school kitchen? Does the nacho cheese machine need to be cleaned in the kitchen in the 3 compartment sink?**

A: The nacho chips need to be boated in the school kitchen, covered with plastic wrap and then brought to the concession stand. Food preparation is to be done in the school kitchen and not the concession stand since the concession stand does not have a fly fan and a 3 compartment sink. The cheese machine needs to be washed, rinsed, sanitized and stored in the school kitchen, not in the concession stand.

**Q: The concession stand would like to use a popcorn machine that pops the corn kernels into the bottom of the machine and then the popcorn will be scooped up into a bag to be served. Is this allowed?**

A: Yes, this is allowed if there is a hand sink in the concession stand. The popcorn machine needs to be washed, rinsed, sanitized and stored in the school kitchen, not in the concession stand.

**Q: Sardella's pizza, for example, delivers pizza to be sold at the concession stand. Can the pizza be delivered directly to the concession stand or does the pizza need to be delivered to the school kitchen, wrapped in the kitchen and then brought to the concession stand? What if it is an individually wrapped item, such as a Blimpie sub?**

A: The pizza needs to be delivered to the school kitchen, wrapped or boxed and then brought to the concession stand. The temperature of the pizza should be taken when it is delivered to the kitchen and the temperature needs to be noted on the temperature log. The pizza needs to be held in a commercial warming unit in the concession stand at a temperature of at least 135°F. Ready-to-eat, wrapped sandwiches can be delivered directly to the concession stand. The sandwiches need to be stored in a refrigerator.

**Q: The concession stand would like to microwave and serve pre-packaged, wrapped pretzels. Is this allowed?**

A: Yes, this is allowed if only one pretzel is microwaved at a time and served to a customer. It is not permitted to microwave the pretzels, hold them in the commercial warming unit and sell them out of the warming unit.

**Q: Can a concession stand store pre-packaged, non-hazardous foods such as potato chips, bags of candy and drinks?**

A: Yes, pre-packaged, non-hazardous foods can be stored in the concession stand if the items are at least 6" off the floor. Appropriate items stored in the concession stand should only be stored during the concession season in which it would be used. Items cannot be stored in the concession stand during the summer time. Open bags and containers (open bags of chips, for example) cannot be stored in the concession stand at any time.

**Q: If a concession stand is serving non-hazardous, pre-packaged food, is it required that everyone has a food handler's certificate?**

A: Although Maricopa County Environmental Services (MCES) does not require food handler cards any longer, it is their expectation that everyone involved in food preparation and service has adequate training. The Deer Valley Unified School District's Food & Nutrition Department requires that anyone handling and preparing food for a concession stand has a valid Food Service Worker (FSW) certificate. Information regarding the certificate can be found on Page 2.

**Q: A Band Booster parent found a great deal on hot dogs at Costco and bought 3 cases. Can those hot dogs be cooked in the school kitchen and used for concession stand sales?**

A: Yes, the hot dogs can be used, but care must be taken to ensure that the hot dogs are kept at the proper temperature during transportation from Costco to the school kitchen.

### **Food Service Worker Training/Certificate**

In 2015, the Maricopa County Environmental Health Code aligned with the recently enacted Arizona Statute (A.R.S. § 11-269.12). The statute allows Food Service Worker (FSW) training and certification by accredited entities and sets the requirement to accept any Arizona county's certificate or identification card. Each FSW must have a copy of their certificate in the school cafeteria, concession stand or on their person. Current food handler cards that were issued by MCES are still valid until they expire. The list of online courses that are recognized by MCES can be found here:

[www.foodhandlercardtraining.com](http://www.foodhandlercardtraining.com)

[www.statefoodsafety.com](http://www.statefoodsafety.com)

[www.efoodhandlers.com](http://www.efoodhandlers.com)

[www.servsafe.com](http://www.servsafe.com)

[www.safewayclasses.com](http://www.safewayclasses.com)

Any online course can be chosen and the fees range from \$8.00 to \$15.00. The certificate is valid for 3 years.