LIMITED FOOD SERVICES ESTABLISHMENT (LFSE)

BASIC INFORMATION

LIMITED FOOD SERVICES ESTABLISHMENTS---PREPARE/SERVE FOOD FOR PAY IN CONJUNCTION WITH AMATEUR ATHLETIC EVENTS.

- Must apply, pay $75 fee, and receive a NEW permit one year or more after issuance of the previous permit. Not transferrable.
- Application including menu, floor plan, equipment information, and accurate schedule plus the fee must be submitted at least 30 days PRIOR to beginning operation.
- Potentially hazardous food items (hot dogs, chili, cheese sauce, pizza, etc...) heated at the LFE and left at the end of the day shall NOT be served or placed in refrigerator to be used another day. No food shall be prepared prior to the day of sale.
- All meats, poultry, fish shall be purchased in a pre-portioned and ready-to-cook form.
- Equipment shall be in good repair and operating properly. A 2-compartment sink is required to submerge utensils for washing, rinsing, and sanitizing. Utensils shall be air dried…not towel dried.
- Only single-service articles (disposable eating/drinking utensils) shall be used.
- Toilet facilities must be provided for use by "employees" (also known as volunteers in many circumstances at concession stands).
- A handwashing sink shall be provided in foodservice area for use by "employees" only. You must have at least 100°F water. Soap, paper towels, and a trash can shall be provided at all handwashing sinks.
- Sanitizer (bleach and water at 50-200 ppm) in a bucket or other approved, labelled container shall be provided for wet wiping cloths.
- Outdoor cooking is allowed in concordance with Rule .2669(b)◊.
- Personal cleanliness is addressed in the NC Food Code Manual. People involved in preparing food (hot dogs, nachos, pizza slices, etc…) shall not wear jewelry on their hands or wrists. This means no watches, bracelets, or rings (except for a plain band like a wedding band-no stones or carving in metal). Gloves are not allowed to be worn over jewelry. Gloves MAY be used over long, painted fingernails. Gloves, utensils, or deli paper are acceptable "barriers" between bare hands & ready to eat foods. **Effective** hair restraints are required. This includes visors, ball caps, and hairnets, but only if they are **effective**.
- Only single-service articles (disposable eating/drinking utensils) shall be used.
- Toilet facilities must be provided for use by "employees" (also known as volunteers in many circumstances at concession stands).
- When washing utensils (tongs, spoons, crock pot inserts, etc…)—use hot (at least 110°F water) and detergent in 1st compartment of sink. Rinse soapy water off under a running rinse OR in 2nd compartment of sink. Sanitize using bleach water. You can make this in the 2nd compartment of your sink and SUBMERGE UTENSILS IN IT FOR AT LEAST 30 SECONDS. Approximately 1 tsp of regular (no fancy fragrances) household bleach per 1 gallon of water should give you the proper strength. You need chlorine test strips to test this. Looking for 50-200 ppm bleach.

- People working in concession stand should have a basic understanding of proper food temperatures, how to use a thermometer to check these temperatures, and what to do to correct problems. A metal stem-type thermometer that reads 0°F—220°F needs to be available. Digital ones tend to keep calibration better than dial type. You should clean & sanitize or use an alcohol swab to clean probe before sticking it into food. Hot dogs, cheese, chili should be heated to at least 135°F & ALL HOT FOODS SHOULD BE MAINTAINED AT OR ABOVE 135°F UNTIL SERVED. Cold foods shall be held at or below 41°. This would apply to hot dogs & chili in refrigeration…holding or thawing. Food may NOT be thawed at room temperature or in pooled water.
- Floors, walls, ceilings must be kept clean and in good repair.
- If purchasing pre-packaged food items to "re-sell", you must purchase from approved & inspected facilities - either a commercial processing/packaging plant or a permitted/inspected restaurant. For example, Chick Fil A sandwiches or pizza purchased from a permitted pizza restaurant may be sold from your concession stand. However, there are labeling requirements that must be met by those original packagers. No food items should be prepared at home & then brought to concession stand to sell. You are still responsible for maintaining proper temperatures of food while you have control of it. (Chick Fil A sandwiches and pizza should be kept at or above 135°F.)

◊ Rule .2669(b) For outdoor cooking, overhead protection shall be provided such that all food, utensils, and equipment are protected. When bulk foods such as roasts, shoulders, and briskets are cooked, cooking equipment with attached lids, such as smokers, roasters, and other cooking devices, provide sufficient cover for the food being cooked. Food in individual servings such as hot dogs, hamburgers, and meat kabobs shall have additional overhead cover.

Microwaves used to heat chili or cheese if you need some for service before your bulk amount has reached 135°F? Yes, **but** you must heat the food so that ALL PARTS reach a temperature of at least 165°F and the food must be rotated or stirred, covered, and allowed to stand COVERED FOR 2 MINUTES AFTER REHEATING.

Updated 10/2021