



The City of York Pennsylvania

101 South George Street ❖ PO Box 509 ❖ York PA 17405

www.yorkcity.org

Honorable Michael R. Helfrich, Mayor

Dear Food Service Vendor,

Below please find a list of some of the requirements that your inspector will be looking for at your stand or mobile unit during the temporary event. This list can be used for basic daily operations, however this list is by no means all-inclusive of the PA Food Code and it is the responsibility of every vendor to be familiar with the PA Food Code and its requirements. A complete copy of PA Title 7, Chapter 46 (FOOD CODE) can be viewed/downloaded from www.pacode.com. If you have any questions about any of the requirements please contact the City of York Health Officer prior to your event. Failure to comply with any items listed below or within Chapter 46 may result in revoking of your permit and closure of the stand or event.

EMPLOYEES

- A person in charge *must* be designated and present during all times of operation.
- Employees must be informed of and practice all safe food handling requirements – **NO BARE HAND FOOD CONTACT**. *If gloves are used they must be changed regularly*. In addition, employees must have clean clothes, hair restraints, be free of illness, and not wearing jewelry on their hands and arms (with the exception of a plain gold band). In addition, no smoking or eating is permitted in the food/prep sale area. **AFTER EATING AND/OR SMOKING EMPLOYEES MUST PROPERLY WASH HANDS.**

SET-UP/CONSTRUCTION/MAINTENANCE

- Proper hand-washing facilities must be set-up and functional. Hand-washing station must consist of container with running water (valve to turn water on/off), soap, and paper towels. The use of HAND SANITIZER alone is NOT acceptable. In addition, soap pre-placed in a bucket of water is not acceptable.
- All stands not located on a non-permeable surface such as concrete or macadam must have appropriate flooring. Flooring must be easily cleanable, non-porous, and capable of controlling mud and dust.
- Proper dust control methods must be in place. For example, side and front panels must be available to close stand and protect against dust, etc.
- Stand must be free of an accumulation of trash, debris and unnecessary items. Decision of what is considered to be an accumulation is the right of the inspector and will be determined on a case-by-case basis. Grease or waste oil must be removed on a regular basis and placed into approved receptacles for collection at pre-approved sites.
- Proper ware washing procedures must be in place. There must be facilities set up for wash, rinse and sanitizing all utensils and equipment. Only potable water may be used for ware washing. Method must be available for obtaining hot wash water. Appropriate sanitizer must be available. Wastewater may only be disposed of at approved facilities.
- Toxic items must be properly stored and labeled with contents.

FOOD SAFETY

- Food must be from an approved source. All items in storage must be properly labeled and any items prepared off-site must be prepared in a **licensed** kitchen. Proof of such preparation and/or source of food product must be provided as requested.
- All food must be thawed by approved methods. **AT NO TIME ARE FROZEN FOOD ITEMS TO BE THAWED AT AMBIENT AIR TEMPERATURES.** The only methods accepted for thawing are: (1) through use of refrigeration, (2) under running water, or (3) through part of the cooking process.
- Food must be maintained at proper temperature at all times (including during night-time closure). Food must be held either below 41 degrees Fahrenheit or above 135 degrees Fahrenheit. This temperature refers to the internal temperature of the food product. Proper temperature measuring devices must be stored in holding containers and available for continual monitoring of internal temperatures.
- Practices in place so as to prevent potential cross contamination (cutting boards, knives, proper cleaning methods and sanitizer).
- All food product must be stored in a clean, dry location, where it is not exposed to dust or other contamination and must be at least 6 inches above the floor.
- Food ingredients and/or final product must be covered and protected from contamination when not in use.
- Food display properly set-up. Except for nuts in the shell and whole, raw fruits and vegetables that are intended for hulling, peeling or washing by the consumer before consumption, food on display shall be protected from contamination by use of packaging counter, service line or salad bar food guards; display cases; or other effective means.

COMMON VIOLATIONS/PAST VIOLATIONS

- Wiping cloths must be changed regularly and use must be designated so as to prevent cross contamination.
- Ice used for consumption **MUST NOT** be used as storage.
- Proper closing procedures must be in place. At the close of business all wares must be washed or taken to another facility to be properly cleaned and sanitized. No food or ingredients are to be left out and/or exposed overnight. All waste must be removed and disposed of properly. All food to be stored overnight must be properly secured so as to prevent possible tampering/contamination and must be maintained at proper temperatures.

Thank you in advance for your cooperation. Please be assured that I am here to assist you, as well as to protect overall public health. Again, if you have any questions please contact the City of York Health Officer at (717) 845-2124.

Thank you,

Tamika L Rascoe

Tamika L. Rascoe
City of York
Health & Sanitation Officer