



Public Health
Environmental Health Services

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YOUTH SPORTING EVENT SNACKBAR OPERATOR GUIDELINES

385 N. Arrowhead Ave., 2nd floor, San Bernardino, CA. 92415
Email: EHS.CustomerService@dph.sbcounty.gov
Chat & Website: ehs.sbcounty.gov/
Text or Phone: 800.442.2283
Fax: 909.387.4323

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Operator Guidelines Introduction

The Environmental Health Services (EHS) food inspection program, in partnership with the food industry, plays a major role in keeping food safe. Many people do not think about food safety until a food-related illness affects them or a family member. Food safety in San Bernardino County is everyone's responsibility.

While the food supply in the United States is one of the safest in the world, the Centers for Disease Control and Prevention (CDC) estimates that approximately 48 million people suffer from foodborne illness each year. Preventing foodborne illness remains a major public health challenge. EHS inspects food establishments (including snack bars) to ensure safe food handling procedures are in place.

Youth sporting event snack bars (YSESBs) must be aware that a foodborne illness outbreak can occur if they do not properly handle food. Infections like *Salmonella*, *E. coli*, *Listeria*, *Norovirus* and *Botulism*, among others, can cause permanent injuries (e.g. blindness, kidney failure, hearing impairment, paralysis and permanent neurological damage) and death. Each year in the United States, more than 128,000 people are hospitalized, and approximately 3,000 die due to complications from a foodborne illness.

The CDC identifies the following as the top five risk factors that contribute to foodborne illness:

Top Five	Risk Factors
1	Improper hot/cold holding temperatures of potentially hazardous foods (PHF)
2	Improper cooking temperatures
3	Contaminated utensils and equipment
4	Poor employee health and hygiene
5	Food from unsafe sources

This guide is a compilation of excerpts from the [California Retail Food Code](#) and the [California Conference of Directors of Environmental Health \(CCDEH\)](#) that apply to YSESBs and are enforced by EHS.

The purpose of this guide is to provide direction to YSESBs on how to maintain compliance and operate safely within San Bernardino County.

Permit Overview

YSESBs may vary in operation time frames. These guidelines are intended to assist both types of YSESBs that operate 25 days, or less, in a 90-day period and for YSESBs operating for six months to a year.

YSESB that operate six months to a year as a limited food preparation or full-service facility must follow permanent food facility requirements. Refer to the EHS [Retail Food Construction Guide](#) for YSESBs that must meet these requirements.

Food Manager Certification and San Bernardino County Food Handler Cards

YSESBs with:

- Prepackaged operations operating 25 days or less in a 90-day period, six months or a year, do not need to obtain a food manager card or a food handler card.
- Limited preparation or full-service operations operating six months or a year, must have at least one person with a food manager certification and need to obtain a food handler card.

Volunteers are not required to obtain Food Handler Cards if the person in charge has a Food Handler Card or Food Manager Certification. Volunteers are strongly encouraged to take the [Youth Sporting Events Food Safety Training](#).

All vendors are required to contact EHS to obtain all necessary permits prior to the beginning of the season. Each individual organization or booster club must have a snack bar permit (i.e. the snack bar permit for the football booster club cannot be used for the soccer booster club, even if they use the same snack bar facility). A YSESB hosting third-party vendors must obtain an event organizer permit.

YSESBs fall into the following permit categories: prepackaged, limited preparation or full food preparation. Refer to the table below for further clarification.

Type	Definition
Prepackaged	All food and drinks sold are packaged in the original unopened container.
Limited Preparation	Limited handling of non-prepackaged foods (i.e. heat and serve food items such as popcorn, hot dogs, instant noodles, cookies, donuts, snow cones, churros, coffee, hot chocolate, etc.).
Full Food Preparation	Food preparation involving higher risk activities to make foods ready to eat (i.e. cooking raw animal products or washing and cutting of produce). Use of a barbeque (BBQ) requires a full food preparation permit.

Fees

Fees are subject to change. To view current fees, please visit the [EHS website](#) and click on “Current Fee Schedule”. Permit fees for non-profit YSESBs may be subsidized by the County on a first come, first served basis, if funding is available. Ensure to provide proof of non-profit status with application to receive available subsidies.

Operator Responsibilities

- Operators are expected to review the information provided in this packet and ensure that **all** operating requirements are met.
- At least **two weeks** prior to the start of the season, the YSESB Operator must submit a completed [application](#) to EHS along with the following:
 - A list of food items sold,
 - List of equipment,
 - Proof of non-profit status (if applicable) and,
 - A game schedule must be included with the application.
- Applications can be submitted to any EHS office, or via email, to EHS.CustomerService@dph.sbcounty.gov.
- On each day of operation, operators are encouraged to complete the [YSESB Self-Checklist](#) contained in this packet.

Other Important Notes

NO HOME PREPARATION OR STORAGE OF FOOD IS ALLOWED, except for approved foods prepared by a registered and/or permitted Cottage Food Operation (CFO).

All YSESBs are **subject to equipment evaluation** during the review of application.



Operating Requirements for Limited and Full Food Preparation

Before Operating a YSESB

A snack bar permit allows a YSESB to operate at youth sporting events only. Prior to a scheduled game, all operators must have a permit to operate. In addition to a permit, YSESB operators must meet the requirements indicated in this section.

Acceptable Construction/Enclosure

All food preparation, as well as exposed or unprotected food, must be within an approved enclosure.

The ceiling, walls, and floors of the enclosure must be constructed of acceptable materials. Refer to the table below for minimum requirements (canvas and tarps).

YSESBs that operate 25 days or less in an 90-day period may operate with the minimal set up described in the table below.

Component	Material
Ceilings	Canvas or tarps.
Walls	Canvas, tarps, plywood or fine-mesh window screening.
Floors	Concrete or asphalt. The floor must be smooth and cleanable. Note: Grass or dirt floors are NOT acceptable and must be covered with a tarp or some other approved material approved by EHS.
Windows	<ul style="list-style-type: none"> • Pass-through window service openings must be limited to 216 square inches each. The service openings must not be closer than 18 inches. • Each opening must be provided with a solid or screened window, equipped with a self-closing device. Screening must be at least 16 mesh per square inch. • Pass-through windows of up to 432 square inches are approved if equipped with an air curtain device. The counter surface of the service openings must be smooth and easily cleaned.

YSESB that operate either 6 months or a year may operate with the materials described in the table below.

Component	Material
Ceilings	Durable, smooth, nonabsorbent and washable surface (e.g. gloss or semi-gloss enamel paint, T-Bar with vinyl finish)
Walls	<p>All wall surfaces shall be covered with a:</p> <ul style="list-style-type: none"> • Gloss or semi-gloss enamel paint, • Fiberglass reinforced polyester panels (FRP), • Ceramic tile or • Other approved materials. <p>Due to the high moisture present, wainscot the walls behind all:</p> <ul style="list-style-type: none"> • Utensil washing sinks, • Janitorial sinks, • Food preparation sinks,

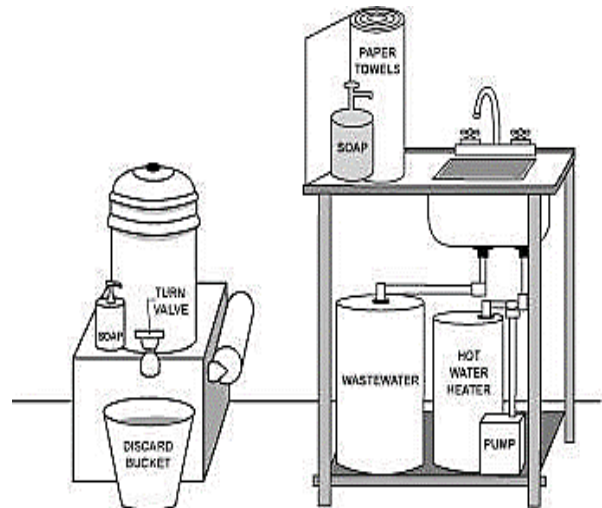
	<ul style="list-style-type: none"> • Hand wash sinks, • The area surrounding automatic warewashers (dish-machines), and • Accompanying drain-boards. <p>Wainscot will be either a:</p> <ul style="list-style-type: none"> • Fiberglass reinforced polyester (FRP), • Stainless steel, • Ceramic tile, or • Equivalent. <p>The approved wall finish material must:</p> <ul style="list-style-type: none"> • Extend from the top of the coved base to a height of at least four (4) feet. <ul style="list-style-type: none"> ○ Except behind warewashing machines where the wainscot must extend to eight (8) feet from the finished floor. <p>All wainscoting must extend at least 18 inches to the sides of sinks and warewashers.</p> <ul style="list-style-type: none"> • An approved wainscot shall extend from the top of the coved base to a height of at least four (4) feet on all restroom walls.
Floors	Floors must be an approved type; base cove must continue up the wall at least four (4) inches, in a seamless manner, forming a 3/8 inch minimum radius cove as an integral unit.
Windows	<ul style="list-style-type: none"> • Pass-through window service openings must be limited to 216 square inches each. The service openings must not be closer than 18 inches. • Each opening must be provided with a solid or screened window, equipped with a self-closing device. Screening must be at least 16 mesh per square inch. • Pass-through windows of up to 432 square inches are approved if equipped with an air curtain device. The counter surface of the service openings must be smooth and easily cleaned.

Note: Prior to your event, contact the fire department regarding the use of cooking equipment inside the snack bar.

Handwashing Sink Requirement

All snack bars with non-prepackaged food must have an approved method of handwashing.

For events lasting three consecutive days or less, a simplified hand wash set-up is allowed: A minimum of five gallons of preheated water in a container measuring 100 F, with a spigot or spout (i.e. Igloo® or Cambro®) that provides a continuous flow of warm water, leaving hands free for washing (no push button spigots). Also, required is a bucket or container to collect the wastewater, a pumpable dispenser containing antiseptic soap and single use paper towels.



Note: Hand sanitizers do not replace handwashing.

A utensil sink cannot be used for handwashing. Hands must be washed with soap immediately before all food preparation and after any activity that may contaminate your hands, (e.g. going to the bathroom, smoking, handling raw meats, coughing, sneezing and eating).

Acceptable Warewashing Sink

A three-compartment sink with pressurized hot and cold running water for cleaning equipment and utensils, and other general cleaning purposes, is required. The sink compartments must be large enough to accommodate immersion of the largest equipment and utensils:



- The first compartment must hold hot soapy water (min. 100°F) for washing.
- The second compartment is to be filled with clear water for rinsing.
- The third compartment must contain a sanitizing solution of 100 parts per million (ppm) chlorine/bleach or 200 ppm quaternary ammonia.

Note: Never mix chlorine and quaternary ammonia into the same compartment.

Test strips must be available for testing the sanitizer concentration. Change water and replace soap and sanitizer frequently. Utensils must be air dried after sanitizing and prior to use.

Warewashing sinks in permanent facilities may be used, if properly located, and must have approved overhead protection.

Acceptable Warewashing Sink (Continued)

Depending on local environmental conditions, location, and similar factors, EHS may allow a YSESB to provide an adequate supply of utensils and spare utensils in lieu of a warewashing sink. This would be for YSESBs operating no more than four hours per day. The utensils must be properly washed, rinsed and sanitized at an **approved food facility**. They must also be stored and kept free of becoming soiled or contaminated.

Note: Warewashing **cannot** occur at a private home or unpermitted facility.

Required Restrooms

Restrooms with associated handwashing station(s) must be provided within 200 feet of the YSESB.

Removing Refuse and Wastewater

Garbage and paper waste is to be in a refuse container with a tight-fitting lid. Wastewater must be disposed of in a sewer-connected system or approved onsite wastewater treatment system (OWTS).

Storing Food, Utensils and Equipment

All food, utensils and equipment must be stored, displayed and served at least six inches above ground to prevent exposure to the elements (i.e. dust, moisture, rodents and insects).

Additional Food safety Practices

Follow the food protection practices listed below at all times.

- Sneeze guards or food covers must be EHS approved and cleanable.
- Food samples must be offered to the customer by using napkins, plastic cups, toothpicks, forks, etc.
- Customer self-service is prohibited.
- Employees' belongings must be stored separately from food and utensils.
- Food must be covered to protect it from insects.
- Animals and smoking are prohibited within 20 feet of the snack bar(s) storage areas or the BBQ.

Hot and Cold Holding Requirements

Approved equipment must be provided to deep Potentially Hazardous Food (PHF) hot or cold. Cold holding equipment, (e.g. mechanical refrigeration, freezer or ice chests) require accurate thermometers to monitor temperature. Hot holding equipment (i.e. steam tables, slow cookers, chafing dishes or heated holding cabinets) must be pre-heated prior to holding food.

All prepared PHF (i.e. nachos, hot dogs, hamburgers) must be kept out of the



“Temperature Danger Zone” of 41 F to 135 F. See the hot and cold holding practices on Page 12.

BBQs.

BBQs do not include griddles, ranges, ovens and pits. BBQs used by YSESBs must meet EHS and fire department requirements as described below.

- Only BBQ fuels that have been approved by the fire department may be used.
- BBQs are only permitted outside of the snack bars.
- All BBQs must have a cleanable cooking surface.
- The BBQ must be roped off or otherwise protected from the public.
- Foods must be placed directly on the grill (not cooked in a pan, skillet or in foil).
- Buns, rolls or garnishes (i.e. lettuce, tomatoes, or pickles) are not permitted to be stored at, or served from the BBQ.
- Cutting meat is not allowed on the BBQ. All food prep/storage must be conducted inside the enclosed snack bar.
- Open-air BBQs must be protected from dust and other contamination by way of an approved lid or overhead protection.

Dispensing Condiments

All self-serve condiments offered must be prepackaged or dispensed from approved dispensers (i.e. squeeze bottles, pump dispensers, or condiment containers with self-closing lids).

Use of ice

Follow the recommendations below for the use of ice. Ice:

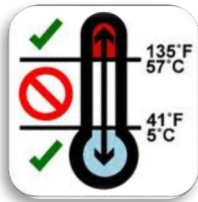
- Should be chipped, crushed, or cubed for food storage.
- Must be store bought if used for consumption.
- Used for keeping food cold cannot be used for consumption.
- Must be stored off the ground and away from contamination.
- Scoops must be used for dispensing ice for consumption. Store ice scoops in cleanable protective containers outside of the ice bin/container.

Preventing Foodborne Illness

To prevent foodborne illness, YSESB operators must follow the requirements set forth by EHS to help avoid a foodborne illness outbreak. As indicated in the Operator Guidelines Introduction, the following risk factors contribute to foodborne illness.

Risk Factors

1 Improper hot/cold holding temperatures of PHF



According to the CDC, up to 90% of all food poisoning cases occur when PHF are not held at proper temperatures. PHF consists of items (e.g. hamburger, chicken, pork, rice and dairy products).

All food must be kept out of the “Temperature Danger Zone” of 41°F to 135°F.

Food temperature	Requirement
Hot	<ul style="list-style-type: none"> Keep food temperatures at 135°F or above Dispose of food at the end of the day
Cold	<ul style="list-style-type: none"> Keep food temperatures at 41°F or below Dispose of food held 45°F at the end of the day <p>Note: During operating hours of the snack bar, PHF may be held at a temperature not to exceed 45°F for up to 12 hours in a 24 hour period. At the end of the operating day, PHF held at 45°F must be discarded.</p>

Note: Transported food must be protected from contamination in approved containers capable of maintaining required holding temperatures listed above.

2 Improper cooking temperatures



The Food and Drug Administration (FDA) establishes minimum internal temperatures for cooked foods. An accurate probe thermometer is required to monitor food temperatures.

Food Type	Cooking Temperatures/ Time
Raw shell eggs, fish, single pieces of beef, pork	145°F for 15 seconds
Comminuted meat (hamburger)	155°F for 15 seconds
Poultry(chicken), comminuted poultry	165°F for 15 seconds
Fruits and vegetables (for hot holding)	135°F

3 Contaminated utensils and equipment



Contaminated utensils and equipment can lead to cross-contamination of food. In order to prevent the spread of pathogens, all utensils and equipment must be properly cleaned and sanitized at least once every four hours, or more frequently, as needed.

4 Poor employee health and hygiene



Good employee hygiene (i.e. proper hand washing) is essential to prevent direct and indirect contamination of food, utensils and other food-related equipment. Wash hands before putting on gloves and change gloves when switching tasks or when gloves become soiled or worn. The person in charge must never allow sick employees to work in the kitchen.

5 Food from unsafe sources



All food that is sold, given away or dispensed from a YSESB must be safe, unadulterated and from an approved source.

It is advisable to save sales receipts. The inspector may request verification of the source of the purchased products.

Operating Requirements for Prepackaged Food

Before Operating YSESBs

A snack bar permit allows a YSESB to operate at youth sporting events only. Prior to a scheduled game, all operators must have a permit to operate, in addition to meeting the requirements indicated in this section.

Prepackaged Food

Prepackaged food is food in its original and unopened container from the manufacturer that is properly labeled with the company name, address, ingredients and net weight.

Acceptable Protection

A snack bar selling prepackaged food is required to have overhead protection (canopy).

Preventing Foodborne Illness

All PHF must be kept out of the "Temperature Danger Zone" of 41°F to 135°F.

Food temperature	Requirement
Hot	<ul style="list-style-type: none">• Keep food temperatures at 135°F or above• Dispose of food at the end of the day
Cold	<ul style="list-style-type: none">• Keep food temperatures at 41°F or below• Dispose of food held at 45°F at the end of the day <p>Note: During operating hours of the snack bar, PHF may be held at a temperature not to exceed 45°F for up to 12 hours in a 24-hour period. At the end of the operating day, PHF held at 45°F must be discarded.</p>

To prevent foodborne illness:

- Provide an accurate metal-probe thermometer measuring from 0°F to 220°F to check temperatures.
- All food that is sold or given away from YSESBs must be from an approved source, safe and unadulterated. Sales receipts must be available upon request.
- No home canned or home processed foods are permitted within YSESBs, except for registered and/or permitted CFOs.

Protecting Food

- Food must be stored at least 6 inches above ground on shelves, boxes or pallets, to prevent exposure to the elements (dust, moisture), rodents and insects.
- Employee(s) belongings must be stored separate from food.
- Animals and smoking are prohibited within 20 feet of the snack bar(s), storage areas and by the BBQ.

Equipment Needed

Appropriate equipment must be provided to keep PHF hot or cold. Cold holding equipment, (e.g. mechanical refrigeration, freezer or ice chests) require accurate thermometers to monitor temperature. Hot holding equipment (for instance, heated holding cabinets) must be pre-heated prior to holding the food.

Removing Refuse and Wastewater

Place garbage and paper waste in a refuse container with a tight-fitting lid. Dispose of wastewater in a sewer-connected system or approved onsite wastewater treatment system (OWTS).

YSESB Self-Checklist

This checklist has been provided to allow YSESB operators to assess their operations prior to opening. The checklist is comprised of items EHS looks for when performing snack bar inspections.

We encourage operators to review the checklist carefully and determine which items need to be checked in “Compliance” or in “Violation.” Those checked in “Violation” need to be corrected. We hope this checklist assists you in maintaining your snack bar at the highest standards.

PERMIT	Compliance	Violation
1. The facility has a current YSESB permit to operate at a youth sporting event approved by EHS.	<input type="checkbox"/>	<input type="checkbox"/>
FOOD	Compliance	Violation
1. Food is purchased from an approved source (licensed by the county, state or federal government).	<input type="checkbox"/>	<input type="checkbox"/>
2. Food is inspected and found to be free from contamination, adulteration and spoilage.	<input type="checkbox"/>	<input type="checkbox"/>
3. Food is not prepared or stored in a private home, except for registered or permitted CFOs.	<input type="checkbox"/>	<input type="checkbox"/>
4. All foods are stored a minimum of 6” above the floor.	<input type="checkbox"/>	<input type="checkbox"/>
5. All paper products are stored in a manner that protects them from contamination.	<input type="checkbox"/>	<input type="checkbox"/>
6. Food and food-related products are protected from dirt, unnecessary handling, overhead leakage and other forms of contamination.	<input type="checkbox"/>	<input type="checkbox"/>
7. All food storage containers have tight fitting lids and are properly labeled.	<input type="checkbox"/>	<input type="checkbox"/>
8. Food in the self-serve area is dispensed in an approved protected manner.	<input type="checkbox"/>	<input type="checkbox"/>
9. Ice used for refrigeration purposes is not used for consumption in food or beverages.	<input type="checkbox"/>	<input type="checkbox"/>

TEMPERATURE CONTROL	Compliance	Violation
1. PHFs are maintained below 41°F or above 135°F at all times, including transportation to the event.	<input type="checkbox"/>	<input type="checkbox"/>
2. A metal probe thermometer, accurate to + or - 2°F, suitable for measuring food temperatures, is readily available and is actively used to check food temperatures regularly.	<input type="checkbox"/>	<input type="checkbox"/>
3. A thermometer, accurate to + or - 2°F, is provided either as an integral part of the refrigerator and freezer (dial outside) or is located inside each unit at its warmest point, readily visible.	<input type="checkbox"/>	<input type="checkbox"/>
4. Food products are thawed using one of the following methods: <ul style="list-style-type: none"> • In refrigeration units, • Under cold, running, potable water of sufficient velocity to flush loose food particles, • In a microwave oven, or • As part of the cooking process. 	<input type="checkbox"/>	<input type="checkbox"/>
5. Food is cooked to the following internal temperatures for at least 15 seconds: <ul style="list-style-type: none"> • 165°F for poultry. • 155°F for hamburger and sausage. • 145°F for single pieces of meat and fish, eggs cooked to order. 	<input type="checkbox"/>	<input type="checkbox"/>

YSESB Self-Checklist, Continued

PERSONNEL	Compliance	Violation
1. Employees wash their hands with soap and warm water (min. 100°F) at the following times: <ul style="list-style-type: none"> • Before handling food or food contact surfaces, • Before putting on gloves and when changing gloves, • Immediately after using the restroom, and • Any time needed to prevent food contamination. 	<input type="checkbox"/>	<input type="checkbox"/>
2. Employees handling food or utensils have no open sores and are not sick.	<input type="checkbox"/>	<input type="checkbox"/>
3. Employees are wearing clean outer garments.	<input type="checkbox"/>	<input type="checkbox"/>
4. When possible, tongs or other implements are used for preparing/serving foods rather than bare hands.	<input type="checkbox"/>	<input type="checkbox"/>
5. Employee's hair is properly restrained.	<input type="checkbox"/>	<input type="checkbox"/>
6. Employees do not smoke or use tobacco inside the snack bar.	<input type="checkbox"/>	<input type="checkbox"/>
HANDWASHING STATION	Compliance	Violation
1. A handwashing sink with pressurized hot and cold water is available for snack bars operating for more than three days. Minimal hand wash set-up (insulated container which dispenses warm water, hands free, with catch basin) is available for snack bars operating three days or less.	<input type="checkbox"/>	<input type="checkbox"/>
2. Pump soap and paper towels are available.	<input type="checkbox"/>	<input type="checkbox"/>
WAREWASHING SINK	Compliance	Violation
1. An approved three compartment sink is available with hot (min. 120°F) and cold running water, soap and sanitizer for washing and sanitizing all utensils.	<input type="checkbox"/>	<input type="checkbox"/>
2. The warewashing sink is located within 200 feet of the snack bar.	<input type="checkbox"/>	<input type="checkbox"/>
3. The warewashing sink has overhead coverage.	<input type="checkbox"/>	<input type="checkbox"/>

YSESB Self-Checklist, Continued

UTENSILS/EQUIPMENT	Compliance	Violation
1. All utensils are clean and sanitized using the approved warewashing method (wash, rinse, sanitize, air dry).	<input type="checkbox"/>	<input type="checkbox"/>
2. Sanitizer is available. Test strips are readily available to test sanitizer concentration.	<input type="checkbox"/>	<input type="checkbox"/>
3. Utensils are well maintained and properly protected during storage.	<input type="checkbox"/>	<input type="checkbox"/>
4. All equipment (e.g. stoves, grills, refrigerators, tables, sinks, etc.) is clean, well maintained and operable.	<input type="checkbox"/>	<input type="checkbox"/>
5. Sufficient/adequate hot and cold holding equipment is provided for the operation.	<input type="checkbox"/>	<input type="checkbox"/>
6. The BBQ has an approved cover/lid.	<input type="checkbox"/>	<input type="checkbox"/>
7. The BBQ is separated from public access (roped off).	<input type="checkbox"/>	<input type="checkbox"/>
WATER AND SEWAGE	Compliance	Violation
1. Water used for food processing, utensil washing and hand washing is potable.	<input type="checkbox"/>	<input type="checkbox"/>
2. Any connection to a public water supply is protected with an approved backflow or backsiphonage device.	<input type="checkbox"/>	<input type="checkbox"/>
3. All wastewater is drained properly to a sewer or an approved holding tank.	<input type="checkbox"/>	<input type="checkbox"/>
SNACK BAR CONSTRUCTION/CONDITION	Compliance	Violation
1. Floors are cleanable, well maintained and in good repair.	<input type="checkbox"/>	<input type="checkbox"/>
2. The snack bar for non-prepackaged food is fully enclosed.	<input type="checkbox"/>	<input type="checkbox"/>
3. The wall screening is a minimum of 16 mesh per square inch.	<input type="checkbox"/>	<input type="checkbox"/>

YSESB Self-Checklist, Continued

LIGHTING AND VENTILATION	Compliance	Violation
1. Adequate lighting is available.	<input type="checkbox"/>	<input type="checkbox"/>
2. Adequate ventilation is provided to create a reasonable condition of comfort for each food handler.	<input type="checkbox"/>	<input type="checkbox"/>
PEST CONTROL/ANIMALS	Compliance	Violation
1. The snack bar is free of insects and rodents.	<input type="checkbox"/>	<input type="checkbox"/>
2. Live animals are kept at least 20 feet away from the snack bar.	<input type="checkbox"/>	<input type="checkbox"/>
3. Exterior openings are kept closed during preparation and operation.	<input type="checkbox"/>	<input type="checkbox"/>
4. Approved pesticides are used and stored properly.	<input type="checkbox"/>	<input type="checkbox"/>
CHEMICALS	Compliance	Violation
1. Chemicals are stored so they cannot contaminate food, food contact surfaces or utensils.	<input type="checkbox"/>	<input type="checkbox"/>
2. All chemicals are properly labeled and used consistent with the manufacturer's instructions.	<input type="checkbox"/>	<input type="checkbox"/>
REFUSE	Compliance	Violation
1. Refuse is kept in leak and rodent proof containers.	<input type="checkbox"/>	<input type="checkbox"/>
2. Outside refuse container lids are closed.	<input type="checkbox"/>	<input type="checkbox"/>
3. Refuse is removed as frequently as necessary so as not to create a nuisance.	<input type="checkbox"/>	<input type="checkbox"/>
4. Outside premises are clean and well maintained.	<input type="checkbox"/>	<input type="checkbox"/>

YSESB Self-Checklist, Continued

TOILET FACILITIES	Compliance	Violation
1. Toilet facilities are available within 200 feet of the snack bar.	<input type="checkbox"/>	<input type="checkbox"/>
2. Toilet facilities are provided with approved handwashing facilities.	<input type="checkbox"/>	<input type="checkbox"/>
The following condition(s) is/are serious. Your Snack Bar must close until they are corrected	Compliance	Violation
1. No overflowing sewage (inside or outside).	<input type="checkbox"/>	<input type="checkbox"/>
2. No potable water.	<input type="checkbox"/>	<input type="checkbox"/>
3. No hot water.	<input type="checkbox"/>	<input type="checkbox"/>
4. No electricity (when required for refrigeration, lighting etc.).	<input type="checkbox"/>	<input type="checkbox"/>
5. The snack bar is not set-up with handwashing station prior to food preparation.	<input type="checkbox"/>	<input type="checkbox"/>
6. Inclement weather hinders the ability to operate safely.	<input type="checkbox"/>	<input type="checkbox"/>
7. Other public health and safety hazards (foods out of temperature, inadequate sanitization, etc.).	<input type="checkbox"/>	<input type="checkbox"/>

