



Lexington-Fayette County Health Department
Division of Environmental Health & Protection
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Restricted Food Concession Guidelines

A restricted food concession is a food service establishment which prepares and serves only **non-Time/Temperature Control for Safety (TCS)** foods (non-potentially hazardous foods), except for commercially processed hot dogs on a bun and commercially prepared nacho cheese. Restricted Concessions may include:

- Flavored ice
- Shaved ice
- Snow cones with commercially mixed and packaged flavorings
- Pork rinds Roasted peanuts, almonds, pecans, or walnuts, without the shell
- Nacho cheese and chip
- Cotton candy
- Pre-cooked, commercially processed hotdogs, frankfurters, or similar meats (such as bratwurst or Italian sausage) that are grilled, steamed, or boiled on-site
- Pre-packaged sandwiches
- Pre-packaged ice cream or popsicles
- Prepackaged, commercially processed snack foods (such as pretzels or chips) from a state or federal permitted food manufacturer
- Shelf-stable, pre-packaged baked goods
- Commercially produced bottled or canned soft drinks, water, ice tea, or lemonade.

The state of Kentucky requires a **\$125 annual permit fee**. The permit fee is payable to the Lexington-Fayette County Health Department (LFCHD).

Source of Food

- Food(s) shall be wholesome and obtained from an approved source
- No homemade or home canned foods
- **The preparation of foods in a home kitchen or any other establishment that is not permitted by a local Health Department or the state is prohibited.**

Approved Methods of Cooking

- Hot dogs are to be cooked to reach a minimum internal temperature of 135° F. A metal stem thermometer is required to properly monitor temperatures as required.

Food Protection

- Keep hot TCS foods at 135° F or above
- Keep cold TCS foods at 41° F or below
- Store pre-packaged foods and drinks in drained ice

- A metal stem thermometer is required
- Condiments (i.e. ketchup, mustard, and relish) must be in commercially prepared individual packets or dispensed from protected pumps or squeeze-type dispensers
- Cover all foods to protect from possible contamination
- Only single service articles and single service articles at least 4" off the floor
- Do not store food in ice meant for consumption

Food Equipment

- Use utensils and scoops with handles for food and ice
- No raw wood allowed in establishment
- All equipment, utensils, and food preparation surfaces must be in good repair and clean

Plumbing

- Plumbing plans shall be submitted to the local health department prior to installation of plumbing or other equipment
- All plumbing shall meet the State Plumbing Code

Employees

- Food service workers shall wear an effective hair restraint (hair net, ballcap, visor, or bandana)
- Food service workers shall have a valid (unexpired) **LFCHD Food Handler Card**
 - **LFCHD Food Handler Cards** may be obtained for \$23 online at <https://lexingtonfayette.statefoodsafety.com/>
- Food service workers shall not work while ill, or with open wounds or sores

Hand Washing

- Hand washing shall be conducted in a dedicated hand sink used only for that purpose
- Soap and paper towels or drying device shall be used
- If a plumbed hand sink is not provided, a turn spigot container with equipped with a catch basin and with adequate water for hand-washing shall be used (**see diagram**)

Ware Washing

- A separate 3-compartment sink with hot and cold running water or 3 containers large enough for immersion of the largest utensil is required for proper ware washing (**see diagram**)
 - 1st compartment/container should be filled with hot soapy water
 - 2nd compartment/container should be filled clean water for rinsing
 - 3rd compartment/container should be filled sanitizer and water for sanitizing (only chlorine or Quaternary Ammonia may be used as sanitizers)
 - Must have the correct test strips for the sanitizer used to test the sanitizer concentration in parts per million (ppm)

Toilet Facilities

- Employees must have access to toilet facilities
- If the facility does not have its own restrooms written permission must be obtained to use adjacent restrooms

Physical Structure

- Outdoor concessions shall be insect protected; openings must be screened or equipped with air curtains
- Floors shall be concrete, tight wood, asphalt, or a similar cleanable surface (**no gravel or dirt floors are allowed**)

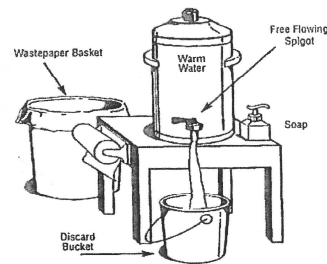
Required Items

- Health Department Permit
- LFCHD Food Handler Card(s)
- Hair restraints (hair net, ballcap, visor, or bandana)
- Hand soap
- Paper towels
- Metal stem thermometer
- Sanitizer and corresponding sanitizer test strips
- Washable trash containers (no boxes or paper bags allowed)
- Store all toxic items (bleach, detergents, etc.) in properly labeled containers away from food, single-service items, and utensils
- Light fixtures shall be shielded (exception: heat lamps)
- Thermometers for refrigeration units
- Ice scoop
- Extra serving utensils
- Dish Detergent

HANDWASHING

At least one convenient handwashing facility must be available for handwashing on site at all times. This facility must consist of, at least, a container with warm potable running water (via spigot if sinks won't be utilized), a catch bucket for wastewater, soap, individual single-use paper towels, and a trash container for disposal of paper towels. Employees must wash their hands at all necessary times during food preparation and service.

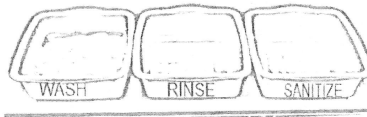
- Prior to starting food handling activities
- After using the restroom
- After sneezing, coughing, blowing your nose, eating, drinking, smoking, or touching a part of the body
- After touching an open sore, boil, or cut
- After handling money or other soiled items
- After taking out the trash or following any activity during which hands may have become contaminated.



DISHWASHING

Facilities must be provided to wash, rinse, and sanitize multi-use utensils, dishware and equipment used for food preparation at the site. Proper chemical sanitizer and the appropriate chemical test kit must be provided and used at each site. All dishes and utensils must be air-dried. Use of disposable pans is recommended.

PROPER SET-UP



PROPER SANITIZER CONCENTRATIONS

Chlorine
50-100 ppm*

Quaternary Ammonia
200 ppm*

Iodine
12.5-25 ppm*

* Or as otherwise indicated by the Code of Federal Regulations (CFR) or by the manufacturer of the product.