



# Coatesville Area School District

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## Coatesville Area School District Food Service Guidelines for Parents/Booster Clubs

Per the Chester County Health Department (CCHD), in accordance with the Food & Drug Administration (FDA) Food Code and CCHD Chapter 300, the following rules and regulations must be followed in order to lawfully operate the indoor and outdoor food concession stands:

Concession stands may serve the following foods without a license to operate or a Certified Food Manager:

- Prepackaged, shelf-stable foods labeled for individual sale (i.e.- water, soda, Gatorade, candy, chips, cookies).
- Sale of individually prepackaged, ready-to-eat foods from licensed facilities (i.e.- Chick-fil-A sandwiches, Wawa hoagies) which are delivered at the immediate start of the event and must be sold or discarded within 2 hours of delivery.
- Individually prepackaged ice cream novelties
- Sale of foods that need to be portioned which only require minimal handling (i.e. Philly Pretzel Factory soft pretzels, pizza, pre-sliced bagels). Pizzas must be delivered at the immediate start of the event and must be sold or discarded within 2 hours of delivery.
- No perishable foods may be stored in the concession's refrigerator/freezer unit between events. Unit must be completely emptied except for shelf-stable foods.
- The attached Concession Stand User Form must be completed by each Booster Club so the Department can review and discuss their menu and procedures.

If the concession stands want to prepare foods (i.e.- heat/assemble hot dogs, coffee, hot chocolate) the following is required:

- CCHD Temporary Event License (application and fee are due 5 business days before the event) for each Booster Club using the stands. Note that some requirements to obtain a Temporary Event license include:
  - 3-bay sink (or 3 large bins) with detergent, soap, sanitizer, test strips for manual ware washing of food contact surfaces
  - Commercially-listed food service equipment
  - A Chester County Certified Food Manager (CFM)
  - The Applications can be found on our website [www.chesco.org/food](http://www.chesco.org/food) and payment is accepted on line.

However, inspections must be conducted of each stand yearly and it must meet the Food Code and Chapter 300 and each Booster Club will need a Certified Food Manger.

The attached Concession Stand User Form must be completed by each Booster Club so the Department can review and discuss their menu and procedures.

Brian M. Chenger, Director of Athletics, Activities & Compliance  
Meghan Gehr, Secretary of Athletics & Activities

David Rode, Faculty Manager - HS Athletics  
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**A kind reminder that following is prohibited:**

- Selling any foods prepared at home
- Multi-use food contact equipment (i.e.-utensils, plates)
- Residential-style equipment (i.e.-crock pots, air fryers)

**As always, comply with these additional items:**

- No barehand contact with ready to eat foods (use gloves, wax paper, utensils)
- Hair must be restrained
- No sick people in concession stands
- Hands must be washed when required at the sink within the concession stand. Sinks must have hot water of at least (85F) and cold water, soap and paper towels.

Inspections may also be conducted at random to ensure compliance. Failure to comply could result in fines, closure, and/or other legal action.

Please contact the CCHD if you have any questions or concerns.

