

Weber-Morgan Health Department
Environmental Health Division
477 23rd Street
Ogden, Utah 84401
Telephone: (801) 399-7160

CONCESSION BOOTH SANITATION

- 1) At least one person in each booth must possess a valid Food Handler's Permit.
- 2) Keep booth and surrounding areas neat and clean.
- 3) All food and drink (including ice) must be prepared in a facility approved by the Health Department. Home prepared foods are not allowed.
- 4) All food and drink must be stored, displayed, and served in a manner protected from contamination.
- 5) Keep hot foods hot (135° F or above) and cold foods cold (41° F or below).
- 6) Sanitizer solution and wiping cloths must be on site.
- 7) Water, soap and disposable towels must be provided for hand washing.
- 8) All waste must be contained in a tight, non-absorbent container.
- 9) Hair restraints are required for all food service personnel.
- 10) Single-service items, such as cups and straws must be protected from contamination.
- 11) Unauthorized persons are not allowed inside the booth.
- 12) Temporary Food Establishment Permit needs to be displayed inside of your booth.