

Permitting Process-Concessions

- Permits must be submitted in a timely manner and contain all required information (this is 5 business days so that issues can be resolved prior to the event), including:
 - All food to be sold
 - The names of all persons who will be procuring, handling, prepping and serving food
 - Name of the Responsible person(RP) or persons.
- All persons handling food will need to have some training
 - We have alternative mechanisms for training student helpers/parents etc... using quizzes and videos or a power point.
 - All quizzes must be received with a signed acknowledgment that they will adhere to safe food handling practices as described in any hand-outs or operating procedures they have been provided.
 - All food handlers names must be written on the permit and matched with a quiz or a training certificate
 - If people will be assigned strictly as cashiers, they do not need food safety training
- Additionally-the RP must be present at all times and have a Ca compliant food safety training certificate (Servsafe is what we recommend: <https://www.servsafe.com/>)
 - If you have multiple certificate holders, only one need be present during operation, but all should be identified on the permit.
- Review the restricted food list to ensure you have not included any on your permit
 - If you have, they will need to be omitted or the RP will need to work through how to do so safely through additional measures like following safe handling guidelines or operating procedures, temperature verifications or other measures deemed a