

## **720L CONCESSIONS**

### **I. PURPOSE**

The purpose of this policy is to establish procedures that will govern concessions on school grounds and facilities. All rights for concessions are the property of the School District.

### **II. GENERAL STATEMENT OF POLICY**

- A. All Department of Health standards will be enforced.
- B. The two locations concessions are normally sold from are the Ralph Henry Smith Football Field and the Sports Center foyer.
- C. Softball, baseball, track, summer recreation, outdoor tournaments, etc. might have activities with an interest in selling concessions. Trade shows, jamborees, tournaments, and other non-typical events may seek concession authorization.
- D. The benefits (profits) of all concessions must have an identifiable relationship of benefiting the school district and/or the students.

### **III. AUTHORIZATION**

- A. Annually, any group wishing to have seasonal, multi-event or single day event concessions, must complete a Facilities Use Form that will detail the groups' proposal.
- B. All proposed products to sell must be listed. No gum or fire sticks/sticky candy will be approved.
- C. For-profit private companies or individuals will not be authorized to sell on school property.
- D. Student Groups and School Booster Clubs will be given first consideration.
- E. The Superintendent of Schools will act on all concession rights/Facility Use Forms.

### **IV. CONCESSION AREA REQUIREMENTS**

- A. Groups must post any/all required Minnesota Department of Health permits/license.
- B. Groups are responsible to periodically clean off tables and equipment in the concession area as well as the floor or grounds area that may have concession related litter.
- C. No food or beverages are allowed inside the Sports Center Gymnasium. Monitoring this

is the responsibility of the organization selling concessions. Bottled beverages, Popcorn, and candy, are not included in the restriction. No food or beverages are allowed inside the Performing Arts Center.

- D. Pop vending machines are only to be used by the group that has contracted for these units. Written instructions and approval would be required by any other groups seeking occasional use of the units.

## **V. FOOD MANAGEMENT**

- A. All food should be prepackaged non-perishable food items with the exception of non-profit organizations the State Health Department allows for; homemade fruit pies, fruit jams and jellies, cakes, breads, rolls, and other non-potentially hazardous foods which do not contain substantial amounts of milk, milk-products, eggs, meat or poultry. All meats must be precooked.
- B. Domestic food cookers are not allowed. Commercial units with thermostat settings are required.
- C. Proper refrigeration is required for all food products requiring chilling. A commercial thermometer must be operational within each refrigerator.
- D. Collection, distribution, or concession sales of any potentially hazardous food is prohibited. "Potential hazardous foods" are; any foods that consists in whole or in part of milk or milk products, eggs, meat, poultry, fish, shellfish, edible crustacea, or other ingredients, including synthetic ingredients, and which is in a form capable of supporting rapid and progressive growth of infectious or toxic microorganisms.
- E. All meat products must be precooked unless prepared on site in the school kitchen by food service staff.

## **VI. SUPERVISION OF CONCESSION STAND**

- A. The Facility Use Form must clearly identify any/all adults responsible for their approved concession area.
- B. Students working or assigned to concession areas must be under adult supervision at all times.
- C. All cash must be counted and secured upon closing the concession area.

**Reference:** MS 38.162, MS 31.392, MS 28A.15; Vending Machine Policy # 720