

ANTICIPATED CHANGES FOR

Food

Distribution

AT YOUTH

SPORTING

EVENTS



Over the past several months, the County of San Bernardino Department of Public Health, Division of Environmental Health Services (DEHS) has received complaints and inquiries from the public concerned about food operations at youth sporting event snack bars. Snack bar operations include seasonal or annual soccer leagues, little league baseball, pee-wee football, swim teams, or other forms of organized sporting events. Upon further investigation, DEHS determined we have an obligation under State law to inspect and permit these operations and we have developed a plan to implement a permitting system that is consistent with those in place in our neighboring jurisdictions.

Beginning January 2015, all youth sports snack bar operations that prepare, sell and/or distribute food to the public will have to be inspected and permitted by DEHS. Per the California Health & Safety (H & S) Code §113713, DEHS is the responsible agency for enforcing all food protection laws of the state within the County of San Bernardino. Operations at snack bars must meet applicable state requirements to ensure food handling practices are performed in a safe manner.

Questions & Answers

WHY DO YOUTH SPORTING EVENT SNACK BARS NEED HEALTH PERMITS AND INSPECTIONS?

The California Health and Safety (H & S) Code §113700 et seq., requires DEHS as the local enforcement agency to administer food protection laws and ensure food handling practices are performed in a safe manner. This requirement applies to youth sporting event snack bars.

WHO WILL BE REQUIRED TO GET A HEALTH PERMIT?

Organizations that operate youth sporting event snack bars will be required to obtain a permit in order to sell, prepare or distribute food.

Note: *This applies to all "for profit and "non-profit" organizations operating more than 3 times in a 90 day period.*

WHAT KIND OF HEALTH PERMIT WILL BE REQUIRED FOR YOUTH SPORTING EVENT SNACK BARS?

The specific type of health permit required for a youth sporting event snack bar depends on the food handling processes and duration of operation. Youth sporting event snack bars can operate under any of the following permits:

1. Prepackaged Food Snack Bar Permit: Food sale/distribution is limited to prepackaged, labeled foods such as chips, candy, cookies, and bottled/canned beverages.
Note: *Small scale operations with a food display area of non-potentially hazardous prepackaged food of 25 square feet or less are exempt from permitting requirements.*
2. Limited Food Preparation Snack Bar Permit: Snack bars with limited preparation or handling of non-prepackaged foods such as popcorn, hot dogs, cookies, doughnuts, snow cones, churros (and other baked items), coffee, hot chocolate, etc. fall into this category. All non-prepackaged and potentially hazardous (foods that will support the growth of bacteria and require time or temperature control to limit pathogenic microorganism growth or toxin formation) foods must be prepared in the snack bar kitchen.

3. **Food Preparation Snack Bar Permit:** Food preparation for potentially hazardous foods such as hamburgers, tamales, chili and other foods containing meat, dairy (or other ingredients that would typically require heating or refrigeration), will fall into this category. All food preparation must be conducted in the snack bar kitchen.

Note: *A BBQ may be approved for outdoor cooking purposes only.*

The permit will be “seasonal” if the youth sporting event snack bar operates for less than 6 months in a year. An “annual” permit will be required if the youth sporting event snack bar operates 6 months or longer in a year.

WHAT IS THE DIFFERENCE BETWEEN “PREPACKAGED FOOD” AND “NON-PREPACKAGED FOOD”?

Prepackaged food means any properly labeled processed food, packaged to prevent any direct human contact with the food product. Non-prepackaged food no longer has packaged features and is open to potential contamination.

CAN A YOUTH SPORTING EVENT SNACK BAR OFFER FOOD THAT HAS BEEN PREPARED AT A HOME?

No. Food may not be prepared at a home unless the home has been permitted as a Cottage Food Operation. For more information, check out [Cottage Food Operations](https://ehs.sbcounty.gov) on our website at <https://ehs.sbcounty.gov>.

THE SNACK BAR IS USED ONLY TO RAISE MONEY FOR A YOUTH ORGANIZATION... DOES IT STILL NEED A HEALTH PERMIT?

Yes. A health permit is required for all youth sporting event snack bars offering food to the public. Non-profit status does not exempt operators from the requirement to be permitted and inspected.

ARE THERE ANY HEALTH PERMIT EXEMPTIONS?

Yes. If the snack bar only sells or distributes pre-packaged, non-potentially hazardous food and the food is displayed in an area that is 25 square feet or less, no permit is required.

HOW CAN A HEALTH PERMIT BE OBTAINED?

Contact DEHS at 1-800-442-2283 to schedule an initial operational review/consultation. During this process, DEHS will review the operating and food handling process and identify the appropriate operating permit and requirements for the snack bar in question. Once requirements from the operational review/consultation have been met, submit a [permit application](#) and the appropriate fees to one of the DEHS office locations listed on the application.

HOW MANY INSPECTIONS WILL BE CONDUCTED?

Youth sporting event snack bars that have a seasonal permit will have 1 inspection during operating hours within the permitted period. Those with an annual permit will receive 2 inspections each year during operating hours.

ARE FOOD HANDLER CARDS REQUIRED FOR VOLUNTEERS THAT WORK IN A YOUTH SPORTING EVENT SNACK BAR?

No, volunteers are not required to obtain a food handler card. Only permanent employees who handle non-prepackaged food and/or touch food contact surfaces (i.e., plates, cutting boards, utensils, etc.) are required to have a food handler card. Food handler cards can be obtained at: sbc.statefoodsafety.com.

HOW DO I FIND OUT IF OUR SNACK BAR IS IN COMPLIANCE?

Contact DEHS by phone to discuss the youth sporting event snack bar that will be used, the equipment it has, and the type of food that will be served. If needed, an on-site consultation can be arranged.

WHERE CAN MORE INFORMATION ON SAFE FOOD HANDLING PRACTICES BE FOUND?

For additional information, visit the [Food Facilities Program](#) on our website at ehs.sbcounty.gov or call us toll-free at 1-800-442-2283.

