

A Message from Maricopa County

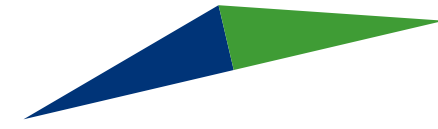
During the past several years, routine inspections revealed independent food operations on school grounds may not have the proper permits to sell or give food away to the public. Most of these take place in outlying buildings or concession stands. Some buildings lack appropriate equipment and permits to operate.

School districts and school principals are responsible for ensuring that they meet all current Maricopa County Environmental Health Code requirements and these operations must obtain/use a valid permit.



For more information visit:
www.maricopa.gov/envsvc

MARICOPA COUNTY
ENVIRONMENTAL SERVICES DEPT.
Environmental Health Division
1001 N Central Ave. Suite 300
Phoenix, Az. 85004
602-506-6970
FAX 602-506-6862
Permits: 602-506-6980



FOOD

PERMIT

GUIDELINES



FOOD TYPE

PERMIT REQUIRED?

MINIMUM FACILITY REQUIREMENTS

What next?

Commercially prepared and individually pre-packaged , non PHF* food only.

Examples include bottled water or soft drinks, chips, non PHF baked items.



NO PERMIT REQUIRED

Approved and easily cleanable food contact surface.

Contact School Principal for approval.

No permit is required.

Commercially prepared and individually pre-packaged non PHF food from an approved source- self service soft drinks, hot drinks; self service of open foods, such as pickles, pickled eggs, pretzels, popcorn, cookies and non temp baked goods.



**PERMIT
REQUIRED
Contact Maricopa
County and notify
appropriate
school officials**



Plumbing requirements (potable water),3 compartment sink, limited utensils, (NO knives) 30 gallon water heater ,approved hand sink, hot water at all sinks, NSF approved commercial equipment, all finishes, lighting and plumbing must meet current requirements. Access to a mop sink/service sinks. Provide a menu to the Maricopa County Environmental Services Dept.



1. Contact School Principal for approval.
2. Please reserve a kitchen, Cafeteria Worker, and/or Certified Cafeteria Manager through the Community Outreach Department. A Facilities Use form is also required. Contact Community Outreach at 623.876.7056.

Limited open food and drinks (i.e.: hot dogs, soft ice cream, nachos w/hot cheese, chili or similar condiments, pre cooked temp items from an approved source(i.e.: pizza, chicken, sandwiches, non temp baked items). NO outside cooking or grilling is allowed without an approved variance from the Environmental Services Dept.

Approved hot holding means will be required!



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***A cafeteria worker or manager must be on site during the entire use of the kitchen and paid at the cost of \$15 per hour for a cafeteria worker and \$30 per hour for a cafeteria manager.

****PHF MEANS A FOOD THAT REQUIRES TIME/TEMPATURE CONTROL FOR SAFETY TO LIMIT PATHOGENIC MICROORGANISM OR TOXIN***

**Contact Nutrition Services for questions, 623-876-7941.
If during the school day, then items sold must meet the Nutrition Standards..**