

FOOD SALES GUIDELINES

Permitted facilities being used for events involving food sales, please note the following guidelines and limitations:

CONCESSION SALES:

Sales through concession stands/areas are limited to only pre-packaged items and pizza.

No food may be sold that requires cooking or any preparation of any kind, unless otherwise stated below.

NACHOS:

A nacho cheese dispenser must be used, no crock pots. The bag of cheese used in the unit cannot be saved for future events. Please make sure to discard bag and clean machine properly after each use.

Please see the California Department of Public Health memo regarding “Nacho cheese warming units at retail locations”.

HOT DOGS:

Hot dogs must be prepared in a certain manner that our facilities are not equipped to handle. Hot dog roller machines can be used only if the facility has plumbed hand washing and a 3 compartment sink that can be used to properly wash and sanitize equipment.

BBQ'd ITEMS:

Barbequed items on school grounds can only occur if the facility has plumbed hand washing and a 3 compartment sink.

NUTRITIONAL SERVICES NOTE:

All food and beverage sales during the school day (from midnight to one-half hour after school is out) must be in compliance with Smart Snacks in Schools Federal Nutritional Requirements. See the “School Activities Vendor Guide” for complaint pizza sales information for middle and high school only (not elementary). To ensure that your food/beverage sale is compliant with requirements, please contact Regina Ocampo at (559) 730-7871 or rocampo@vusd.org.

Additional Information:

For school related activities please refer to the “School Activities Vendor Guide” for a list of approved vendors that may be utilized for events. It is available through the Purchasing Department at (559) 730-7539. Any questions please contact the Districts Internal Auditor, Brandy Spray, at (559) 730-7863, or (559) 679-1919 or bspray@vusd.org