



**CABINET FOR HEALTH AND FAMILY SERVICES**  
**DEPARTMENT FOR PUBLIC HEALTH**  
Division of Public Health Protection and Safety

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## **Policy Statement Restricted Foods**

The Division of Public Health Protection and Safety, Food Safety Branch, has had a policy regarding restricted food service since 1994. This allows for a restricted menu of foods to be prepared and served under limited facility requirements. Foods such as flavored ice items, shaved ice, snow cones, with commercially mixed and packaged flavorings are allowed under this permit. Other items include: pork rinds, kettle corn, roasted nuts without the shell, nacho cheese and chips, cotton candy, commercially pre-packaged sandwiches, pre-packaged ice cream, popsicles, and pre-cooked hot dogs and similar meats such as Italian sausage, bratwurst, and frankfurters.

These limited processed to prepared foods, requiring minimal preparation, can be prepared under the following conditions: if public water is available then fixed plumbing in accordance with applicable Kentucky Division of Plumbing, KRS 318.130, requirements for food service operation. If public water is not available then a restricted food service operation can operate with amended facilities.

Facilities include: availability of a stored potable water source held hot at 100 degrees F to be used for wash, rinse, and sanitizing of equipment to be conducted in tubs, buckets or similar containers large enough to immerse completely the largest item used in the establishment; a second spigot container of sufficient capacity to last through the day's activities with potable water of 100 degrees F for hand washing with a catch bucket to capture waste water; and the availability of restroom facilities for personnel to use with hand washing accessible after use.

The restricted food concession shall provide adequate cold and hot storage for products and safe dry food and single service storage.

The following low risk foods would not require permitting but would be required to have hand washing available: plain popcorn popped in a heated closed environment and is served with minimal hand contact; plain roasted or steamed nuts in the shell; carbonated beverages dispensed from protected equipment. Items such as simple coffee made from a coffee maker with pre-packaged sugar and creamers and served in single service cups.

**Revised: 2010 as appendix to 902 KAR 45:005**