

RULES GOVERNING ON-CAMPUS SALE AND SERVICE OF FOODS

CSUMB is required to meet the regulations set forth in the California Health and Safety Code, Part 7 which governs the sale and/or service of food to the public. All food sales on campus must be conducted per this Code and the following:

1. Prohibited Foods

Because of the serious potential of food poisoning hazards, the following foods are prohibited from sale or service under any circumstances:

- A. All homemade food items.

2. Allowable Foods

- A. Purchased or donated commercially prepared food. (Must complete Catering Exception Request)
- B. Food prepared on site by a vendor with the appropriate permit from the County Department of Health, or permission from A'viands in collaboration with the campus Environmental Health, Safety, and Risk Management (EHSRM) office. (Must complete Catering Exception Request)
- C. Food prepared by the on-campus foodservice provider.

3. Temperature Control

- A. Cold food must be kept below 45° at all times. This can usually be accomplished by the use of an ice chest or other cooler depending on the weather.
- B. Hot food must be kept above 140° at all times. This requires a continuous heat source such as chafing dishes, crock pots, or grills. (No open flames allowed in State-owned buildings per State Fire Marshal)

4. Food Protection

- A. Food must be protected from dust or other contamination during transport, storage, and service by covers, plastic wrap, foil or other suitable means.

5. Food Service

- A. Unwrapped foods must be served with tongs, forks or other utensils.
- B. Servers must be clean, wear clean clothes and wear plastic disposable gloves. Gloves must be changed frequently.
- C. People with illnesses such as colds, flu, skin infections or other communicable disease are prohibited from serving or handling food and utensils.
- D. Plates, cups, and eating utensils must be of the single service, disposable type.
- E. Drinks must be served from the original containers or from dispensers provided by the contracted, permitted vendor.
- F. Condiments and other self-serve food items must be served in a manner that prevents contamination by the customer.

6. Sanitation

Adequate trash cans must be provided for disposal of waste materials. The area surrounding the food service must be kept clean at all times and left in a clean condition at the end of each day's service.

7. Sale Authorization

- A. The department/organization must first complete the Catering Exception Request form for review (at least 10 days in advance).
- B. The Director of Events and Contracts in collaboration with A'viands Catering Manager will review the request and communicate with the requester via email.
- C. If approved, EHSRM will then review, respond and return the signed and authorized form to the requester via email.

8. Inspections

EHSRM/A'viands may make spot checks of each food sale or service to insure that all health provisions are being followed. EHSRM/A'viands has the authority to close down any food sale that does not immediately correct deficiencies.