

## HSU Concessions Food Service Guidelines

The purpose of this guidance document is to safeguard public health and provide to consumers food that is safe and unadulterated.

Executive Memorandum P10-02 authorizes Environmental Health & Safety to set standards and limits regarding the types of foods that maybe offered and the hygiene of facilities and practices involved in food vending.

This guidance document identifies the top ten riskiest foods regulated by the Food and Drug Administration (FDA) which, together, account for nearly 40 percent of all foodborne outbreaks. It also lists high risk foods listed by the United States Department of Agriculture (USDA).

Under the authority of Executive Memorandum P10-02 the following food types may not be distributed to the public, on Humboldt State property or at an affiliated off-campus event, whether for sale or free, by any entity unless said entity has been previously approved by the Humboldt County Public Health Department or the HSU Office of Environmental Health & Safety.

- FDA list of top ten high risk foods (in order)
  1. Leafy Greens
  2. Eggs
  3. Tuna
  4. Oysters
  5. Potatoes
  6. Cheese
  7. Ice cream
  8. Tomatoes
  9. Sprouts
  10. Berries
- USDA high risk foods
  - All meat products, including fish, not precooked by a commercial preparation facility.
    - E.g., Packaged cooked meat products such as hot dogs, etc. are acceptable.
  - Raw meat dishes (including sushi)
  - Shellfish

The following are examples of foods that are acceptable for distribution to the public:

- Commercially prepared and packaged beverages
  - Water, sodas, fruit drinks, etc.
  - Hot chocolate from prepackaged powders and hot water (140 degrees F min.)
  - Brewed hot coffee (iced, blended coffee drinks are prohibited)
- Commercially precooked hot dogs, sausages, etc. (140 degrees F min.)
- Commercially precooked packaged chili, stew, soup, etc. (must be maintained at 140 degrees F minimum)

- Commercially prepared pizza
- Chips – commercially packaged
- Chip sauces such as nacho cheese, etc. from packaged sources
- Popcorn (may be prepared on site)
- Condiments such as ketchup, mustard, relish, mayonnaise, onions, etc. (fresh lettuce & tomatoes are prohibited)
- Commercially packaged candies and nuts, etc.
- Commercially packaged baked goods (cakes, cookies, etc.)
- Other commercially prepared foods\*

\*For foods not listed above as being acceptable for distribution to the public, authorization must be granted prior to offering them to the public. Contact Sabrina Zink or Paul Vrabel in the office of Environmental Health and Safety 707-826-3302 or 5711 during normal HSU business hours.

After an event, any unused, opened foods must be disposed of as regular waste. This includes condiments, sauces, etc. It is advisable to purchase containers of foods that can be used up at each individual event.

For any questions concerning the above, contact EH&S.