### Before the event
- All food handlers must take the online UCR Food Safety training. [http://ehs.ucr.edu/environmentalhealth/foodpermit.html](http://ehs.ucr.edu/environmentalhealth/foodpermit.html)
- Obtained an approved UCR Temporary Food Permit.
- Obtained food from an approved source (contact Matt Burke 951-827-3095 for more info).

### Setup/Equipment
- A hard copy of UCR Temporary Food Permit is available during the event.
- Food preparation surfaces are smooth, easily cleanable, and non-absorbent.
- A commercial grade 10’ x 10’ canopy with side rails and screen cover. Note: If you are selling only pre-packaged, non-perishable foods, side screens are not required.
- Each booth has a hand wash station that is accessible to all food handlers/booth staff members.
- Sufficient refuse containers are available for each booth and in public eating areas.
- Restroom facility is located within 200 feet of the booth (Belltower, Rivera Lawn, and Pierce Lawn all are approved areas).

### Food Preparation/Storage
- Pre-packaged food have the proper labeling: Common name, List of ingredients in descending order of predominance weight, Net weight of contents, and Name and place of business
- All food, beverages and utensils are stored at least six inches off the ground/floor.
- A sneeze guard is available to protect food from contamination.
- Condiments are protected from contamination by:
  - being kept in dispensers that are designed to provide protection
  - original containers designed for dispensing
  - individual packages or portions
- Ice for human consumption is separated from ice used for refrigeration purposes.

### Food Handler Practices
- Hats/Hair nets are used to restrain hair of all booth staff members preparing, serving, or handling food or utensils.
- No eating, drinking, or smoking in the booth.
- Only the food handlers listed on the permit are inside the booth.
- Food handlers are using utensils, including scoops, forks, tongs, paper wrappers, or gloves to handle ready-to-eat foods.
- Gloves are properly used to prevent contamination

### Off Campus Vendor
- Employee’s certified food handler cards are available at the event.
  - No electronic copy.
- A copy of current Environmental Health permit from county of business.
  - No electronic copy.

### California Health and Safety Code
The above provisions must be followed. Food events will be monitored. If a sample is believed to be contaminated or the above provisions are violated, the food event may be terminated by the activities coordinator or EH&S. Future food events may not be approved. For more information, contact Environmental Health & Safety by phone (951) 827-5528 or email temporaryfoodpermits@ucr.edu.

---

### Got PHF?
- Milk and Dairy
- Meat and Poultry
- Seafood and Fish
- Eggs
- Soy Products
- Cut Fruits & Vegetables
- Cooked grains (rice, beans, pasta)
- Baked Potatoes

### If you serve Potentially Hazardous Food you must have:
- All food is maintained in proper temperature
  - Cold holding = 41°F or below
  - Hot holding =135°F or above
- An accurate thermometer (± 2°F) for checking food temperatures.
- All food preparation (chopping, dicing, slicing, etc.) and food service to public is from inside the enclosed food booth, unless specifically approved by EH&S.
- Raw meats are separated to avoid cross-contamination.
- A portable 3-compartment sink with adequate supply of potable hot/cold running water under pressure. No more than four food booths share one 3-compartment sink.
- Barbeque/grills are separated from public access with a rope or approved barricade.
- All barbeque/grills cooking surface and cover are clean, and a 5 gallon propane tank is used as a fuel source.
- A Type ABC fire extinguisher is available.
- A bucket with adequate sanitizer concentration is available to sanitize utensils and is stored in a place that will not contaminate any food/clean utensils.