

Guidelines for the Sale and Distribution of Food on Campus

In an effort to promote a safe and healthy environment for students, faculty, staff and campus visitors, Davidson County Community College suggests the following guidelines regarding the handling and sale of food. These guidelines were developed in consultation with the Davidson County Health Department and are meant to serve as a suggested guide to all members of the campus community, particularly with respect to student activities and campus events including, but not limited to Fall Fest, Spring Fling, Club Days, Taste of International, athletic concessions, etc. It should be emphasized that what follows is a guide only, and not a guarantee that compliance with this guide will ensure the safety of any and all foods which may be offered for sale by student organizations/groups, and consumers of such foods should be aware that some element of risk exists when purchasing/consuming food prepared and served by such organizations/groups operating on a volunteer basis. If a particular organization/group has further questions about the safety of foods it desires to offer for sale or pertaining to the proper handling of such food or its preparation, it should contact the Office of Student Life who will consult with the Davidson County Health Department for further recommended guidance, if needed.

Sale of Food:

At least five business days in advance of an event during which an organization/student group desires to sell food, such organization/group must register their event with the Office of Student Life by completing an *Event Approval Form* (located on the College website under this link:

<http://www.davidsonccc.edu/studentlife/studentactivityforms.htm>). This registration requirement includes athletic events where permission for the sale of food through concessions is being requested. The Office of Student Life reserves the right to deny permission to any organization/group should it deem their proposed event a potential health/safety risk or to be out of compliance with Health Department regulations.

Student organizations and other groups are encouraged to sell only pre-packaged foods (foods in factory packaging such as *Oreo* six packs) or dry baked goods that do not need to be kept warm or cold. Food which is prepared by a commercial caterer can be sold as long as the caterer remains on-site to handle and serve food to ensure it is maintained at proper temperatures and handled in a safe and sanitary fashion.

If student groups or other organizations elect to sell foods which are not prepackaged, consideration should be given to selling only foods which carry a lower safety risk, examples of which include the following:

Homemade or Store-bought baked goods:

- Cookies
- Cakes with commercial frosting (no cream fillings)
- Fruit pies (no cream/custard pies and pastries)
- Breads without fruit or vegetable content

Fruits:

Any fruits from which the peel has to be completely removed prior to eating (examples: bananas, tangerines, oranges, etc.)

Drinks:

Canned, bottled and boxed drinks

Tips for Food Safety:

Any time baked goods are sold, it is suggested that baked items should be individually wrapped with the ingredients labeled on each individual item for sale. For example:

Chocolate Chip Cookies, Ingredients:

Flour, Sugar, Shortening, Eggs, Vanilla, Chocolate chips, Baking powder, salt

Labels should also warn purchasers if the food item contains nuts. For example:

Warning: This product contains ground nuts or tree nuts or ingredients derived from nuts.

All persons handling food should completely wash their hands (using warm soap and water for at least 20 seconds, rinsing thoroughly) before handling any food. Plastic gloves should also be worn at all times while handling food.