

UCSC FOOD PERMIT FOR CAMPUS ORGANIZATIONS

When food is sold or given away by a University organization to persons, outside their immediate membership, full compliance with California Uniform Retail Food Facilities Law (CURFFL) is required.

PROCEDURE: 1.) In addition to other campus policies, this permit must be completed and approved by the Office of Environmental Health & Safety (9-2553) at least two weeks prior to the event. The permit can be completed electronically and emailed to ehs@cats.ucsc.edu or you can print the form out and bring it to the EH&S trailer. **Please call ahead for an appointment** if you are bringing the form in. 2.) The form must be returned to SOAR before the event.

EXEMPTIONS: Events where participants prepare and eat a communally prepared meal do not need to complete this form and are exempt from CURFFL regulations. 2.) Sales, or distribution of commercially prepared and individually packaged non-perishable goods such as cookies, brownies, soft drinks and candy does not require completion of this form.

Two major provisions of the California Uniform Food Facilities Law are as follows:

Food that is served or sold to the public must be prepared in or purchased from an approved food facility. An approved food facility is a restaurant, market or other retail food establishment licensed by a county health department or any on-campus facility approved by U.C.S.C. EH&S. Other facilities may be approved on a case-by-case basis. For a list of approved on campus facilities please see below. **Note:** Use of facilities located in Alameda, San Mateo and San Francisco counties is **discouraged** due to long travel times.

THE USE OF A HOME KITCHEN OR OTHER RESIDENCE, INCLUDING STUDENT APARTMENTS, IS NOT PERMITTED FOR ACTIVITIES THAT REQUIRE COMPLETION OF THIS FORM.

Foods that may cause food borne illnesses must be maintained below 42 degrees or above 140 degrees. These foods include beef, dairy, seafood, tofu, cooked rice, cooked beans and poultry.

DESCRIPTION OF PLANNED EVENT

Name of Organization _____

Contact Person: Name _____ Phone _____ email _____

Date(s) time and location of event: _____

What foods will be served- LIST INGREDIENTS

Where will food be prepared or purchased? _____

How will perishable foods be kept hot (above 140 degrees) or cold (below 42 degrees)

AUTHORIZATION:(The following conditions must be met) _____

(Approved by EH&S/Date)

Approved Food Facilities at UCSC

All campus dining halls
All college operated coffee shops
Hungry Slug
Kresge Café
Women's Center
Merrill College Community Room
Village Community kitchen
Cantu GBLLI Center
Hillel Center (off-campus)