

## Food Policy Matrix

This policy is intended to be utilized as a base line for food service in the Memorial Union, to establish an environment of care around a potentially hazardous item, food. Any opportunity for cross contamination or improper food handling should be addressed prior to any food items being approved or allowed. The following is a base line only.

### Closed Meetings or Activity:

Food at meetings or closed activity is allowed only when:

- It is a closed (only members and pre identified guests participate) meeting/activity
- The meeting has not been publicly advertised
- The food is commercially produced or where applicable home baked (confections only).
- The food meets the requirements listed below.

Requirements for Food Items to be allowed at closed meetings or activities:

- Commercially produced or where applicable home baked (confections only).
- Pre-packaged
- Non-perishable

Item	Allowed	Unacceptable
Baked Goods  Bake Sales require a sign indicating these items not produced in a licensed facility.	Commercial and Home Baked Cookies, cakes, brownies, etc. individually wrapped	Hazardous, temperature sensitive items, i.e.; custards, cheese cake, puddings, etc.
Beverages	Pepsi Brand Soda, Water and Juice Products	Any brand of soft drink, juice or power drink that has a comparable Pepsi product.
Sandwiches, Hot meals, Frozen items, refrigerated items, etc.	Produced, delivered served and clean-up by a licensed caterer or through the SEAC Meal Support Program	No home production or pot luck events
Pizza	Must be produced commercially or through the Meal Support Program and delivered to site by Pizza company and eaten immediately after delivery	No home (self) made or baked.
Snacks	Whole Fruit, Chips, Candy  Commercially prepared fruit & vegetable platters  Commercially produced individually packaged served with the proper serving utensil in a serving container other than the original packaging	Serving from Bulk Packaging of any food item.

### **Open Meetings or Events/Activities:**

Food at **open meeting/events/activities** is allowed only when the food and beverage are:

- Provided by a **University approved and Benton County licensed food source.**
- Self-produced in the MU East Kitchen under the supervision of the MU Student Event& Activities meal program – an individual with a food handlers card must be responsible at all times
- Simple baked goods; commercially purchased or home baked that do **not** need refrigeration and are individually wrapped and preapproved by the facility in which it is being done.
- Pepsi Brand soda, juice or water.
- Distributed from a food safe environment ( canopy, table covers, hand washing access/ station, off ground storage, trash and recycling on site, maintenance of all food temperature requirements, proper food handling)