

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)

Food Code Fact Sheet #16

What you should know about the Code

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Foods Exempt from Licensing by the Local Public Health Authority at Temporary Events

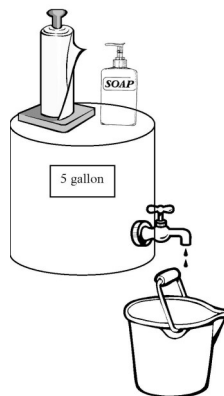
In Oregon, a food establishment or organization that prepares or sells the following food items for immediate consumption are exempt from licensure and the provisions of ORS 624.010 to 624.120 and ORS 624.310 to 440 whether they are operating at an event or not:

- Non-potentially hazardous confections, such as candy or sweets, including, but not limited to salted caramel, fudge, marshmallow bars, chocolate covered marshmallows, and hard candy.
- Commercially prepackaged ice cream and frozen desserts sold in individual servings
- Commercially pickled products, commercially processed jerky, nuts, nutmeats, popcorn and prepackaged foods such as potato chips, pretzels and crackers
- Unopened bottled and canned non-potentially hazardous beverages, including alcoholic beverages for immediate consumption
- Coffee and tea, with non-potentially hazardous ingredients
- Non-potentially hazardous hot or cold beverages prepared for immediate consumption from individually packaged powdered mixes and commercially bottled water
- Non-potentially hazardous foods or beverages provided by a non-food service business or organization as a courtesy for no charge to customers.

For a complete list of exempt activities/foods please see OAR 333-150-0000, Section 1-201.10, definition for "Food establishment does not include".

An establishment or organization that prepares or sells non-potentially hazardous food items for immediate consumption at an event are exempt from licensure if:

- Food employees do not contact exposed, ready-to-eat food with their bare hands and use suitable utensils such as deli tissue, spatulas, tongs, single-use gloves, or dispensing equipment
- A temporary handwashing facility is provided:



- A notice is posted in public view that states: "NOTICE: Food served at this location may not have been inspected by the regulatory authority" or similar language that has been approved by the regulatory authority (see pg 2 for printable sign)
- All ingredients, including water and ice, must be from an approved source and the product must be produced using safe food handling practices
- Vendors of raw citrus juices such as lemon, lime, orange, and grapefruit that express the juice at the event location and prepare and sell the product only for immediate consumption in individual servings. The establishment may add only

non-potentially hazardous, commercially processed ingredients to the juice, not to include other fresh fruits or vegetables. If raw citrus juice is sold or served that has not been specifically processed to prevent, reduce, or eliminate the presence of pathogens, the following notice must be provided, "NOTICE: This product has not been pasteurized or processed".

- An establishment that vends raw juices other than raw citrus juices at an event must obtain a temporary restaurant license.



Baked goods (like cookies, donuts and fruit pies), candied apples and kombucha must now meet these requirements

- An [Exempt Foods Agreement Form](#) is completed and kept at the event location during all hours of operation. A fee may be charged for form review by your local Environmental Health Department.
- The regulatory authority may require a food establishment license if there are food safety concerns associated with an exempt food service operation.

Potentially hazardous foods are food of an animal origin (raw or cooked), cooked plant products, raw seed sprouts, cut melons, garlic and oil mixtures, raw cut leafy green produce and cut tomatoes. Some examples are: hot dogs, chili, cooked rice, cooked potatoes, and cooked beans.

Examples of foods that are exempt from licensing and are not required to fill out exempt food form

- Non-potentially hazardous confections (fudge, salted caramels, chocolate covered marshmallows)
- Commercially prepackaged ice cream and frozen desserts sold in individual servings
- Commercially pickled products, commercially processed jerky, nuts, nutmeats, popcorn, and prepackaged foods such as potato chips, pretzels, and crackers
- Unopened commercially bottled and canned non-potentially hazardous beverages to include alcoholic beverages
- Coffee and tea, with non-potentially hazardous ingredients
- Non-potentially hazardous hot or cold beverages prepared from individually packaged powdered mixes and commercially bottled water, not to include fresh squeezed juice

Examples of non-potentially hazardous foods (PHF) that are exempt at events if they meet the exempt food requirements and fill out the form.

- Cookies
- Doughnuts
- Fried breads (elephant ears, funnel cakes, Indian fry bread)
- Fruit pies
- Candied/caramel apples
- Chocolate dipped, non-PHF fruits
- Kombucha (with only exempt ingredients added)
- Soda with ice
- Shaved ice
- Snow cones
- Slushies with non-PHF ingredient
- Bread, rolls, muffins
- Citrus juices— plain or with non-PHF, commercially processed ingredients added, not to include other fresh fruits or vegetables
- Commercial juices, like Treetop apple juice, sold by the glass

Examples of foods requiring a license at temporary events

- Scooped ice cream
- Smoothies with fruit and/or veggies
- Sliced watermelon
- Salads with cut leafy greens
- Vegetable or fruit juices, except citrus juices
- Roasted vegetables such as corn on the cob
- Potentially hazardous food for immediate consumption

All foods must be prepared at event location or in a licensed facility prior to event.

An administrative fee may be charged by the local Environmental Health Department to review and approve the Exempt Foods Agreement Form

NOTICE:

Food served at this location may not have been inspected by the regulatory authority

Food Code Fact Sheet #32

What you should know about the Code

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OAR 333-150-0000, CHAPTER 1-201.10, DEFINITION FOR FOOD ESTABLISH- MENT DOES NOT INCLUDE:

An establishment or organization that prepares or sells non-potentially hazardous food items for immediate consumption at an event are exempt from licensure if:

- Food employees do not contact exposed, ready-to-eat food with their bare hands and use suitable utensils such as deli tissue, spatulas, tongs, single-use gloves, or dispensing equipment

PUBLIC HEALTH REASONS:

The three critical factors described in the FDA Food Code for reducing foodborne illness transmitted through the fecal-oral route include: exclusion/restriction of ill food workers; proper handwashing; and no bare hand contact with ready-to-eat foods. Each of these factors is inadequate when utilized independently and may not be effective. However, when all three factors are combined and utilized properly, the transmission of fecal-oral pathogens can be controlled. Oregon requires food workers to minimize bare hand contact with food, but it is not prohibited at this time. But it is important to note that proper handwashing with plain soap and water, may not be an adequate intervention on its own to prevent the transmission of pathogenic microbes via direct hand contact with ready-to-eat foods.

Prohibiting Bare Hand Contact At Temporary Events for Exempt Operations

A recent rule change allows for certain foods to be exempt from licensing as long as there is no bare hand contact with ready-to-eat foods. Food is considered ready-to-eat when there is no additional cooking or reheating step before it is served. Food workers can spread illness when their hands come into contact with ready-to-eat foods, so utensils, barriers or gloves are required.

A license may not be required for food service at temporary events if only non-potentially hazardous foods are served.

Examples of non-potentially hazardous foods are soda with ice, caramel apples and cookies.

Food workers must use utensils when handling ready-to-eat foods, instead of their bare hands.

Suitable utensils include:

- Deli tissue
- Tongs
- Forks and other serving utensils
- Spatulas
- Non-latex single-use gloves

Gloves and other barriers do not replace handwashing.

If you choose to use single-use gloves, always wash your hands



There are many ways to avoid touching food besides single use gloves

before putting gloves on and when changing to a new pair.

You must change gloves:

- As soon as they become soiled or torn
- Before beginning a different task
- After handling ready-to-eat food

Never wash and reuse disposable gloves.