

Food Safety Recommendations

University policy requires that food served on campus be catered by CSU Catering, if the value is \$300 or more (inclusive of non-food items), unless a waiver has been granted. For events **not** catered by CSU Catering, including potlucks, fundraisers where food is sold and events at which food samples are provided by local vendors, the event sponsor is responsible for ensuring compliance with state and federal law related to food safety. This includes ensuring that all aspects of food handling are in compliance with United States Department of Agriculture (USDA) and Ohio Health Department food safety requirements. Regulations include, but are not limited to, time and temperature requirements for safe food handling, cleaning and sanitation. A comprehensive website with information related to the USDA Safe Food handling guidelines can be found at www.fsis.usda.gov/wps/portal/fsis/topics/food-safety-education/get-answers/food-safety-fact-sheets/safe-food-handling

It is recommended that the documents found on this website be used as training materials to provide staff members or volunteers basic food safety recommendations in an easy-to-use format. Event sponsors are also responsible for ensuring that perishable foods are disposed of following the event to avoid foodborne illness that can occur with unsafe food handling.

Roast beef (cooked commercially, vacuum sealed and ready-