

**Acknowledgement of Requirements for Indoor, On Campus Pizza Only Events,
Open or Advertised to the General University Community or Public, With 25 or More
Attendees**

(Must be submitted a minimum of 5 business days before event)

This form is to be used for events where the only perishable food to be offered consists of pizza. Pizza to be procured from, and prepared by, licensed retail establishments. The only other foods allowed to be served in conjunction with the pizza under this permit consist of carryout foods from licensed food facilities where the food is packaged or pre-packaged for the consumer. Examples of pre-packed carryout foods include: chips, candies, donuts, pretzels, cookies, crackers, canned or bottled soda, water, etc. These are foods that do not require hot or cold holding.

Required Food Protection

All Foods Served Are To Be Protected from Contamination During Transport, Display and Service

(MN Food Code 4626.0320 3-306.11 FOOD DISPLAY.)

Paragraph A. Except for nuts in the shell and whole, raw fruits and vegetables that are intended for hulling, peeling, or washing by the consumer before consumption, **food on display shall be protected from contamination** by the use of packaging; counter, service line, or salad bar food guards; display cases; or other effective means.

General Requirements and Food Safety Information

- 1) All Potentially Hazardous Food (PHF; includes food of animal origin that is raw or heat-treated; a food of plant origin that is heat-treated or consists of raw seed sprouts; cut melons; and garlic and oil mixtures) can and will support bacterial growth. To ensure the safety of your guests, be sure you receive your pizza hot (above 140° F) to avoid bacterial growth. Do not leave PHF foods at room temperature for more than 3 hours, transport time and serving time included. Discard all leftovers held at room temperature for 3 hours or more.
- 2) To comply with MN Food Code, open boxes of pizza accessible to everyone's hands and sneeze/cough aerosol droplets are to be avoided. Therefore, set-up and serving configurations are to minimize potential contamination of foods by guests from coughing, sneezing, random touching, etc., and need to include the use of barriers (e.g. sneeze shields, table placement, barriers, closed boxes, etc.) or by having the pizza dispensed under the control of designated servers.
- 3) Avoid bare hand contact. If potato chips, cookies, etc. are on the menu for buffet service, either leave in original individual wrapping, or take measures to eliminate hand contact (*where were the hands of your guests just before they stuck them into the chip bag ?*). Servers wearing food grade gloves should serve your guests, or tongs or scoops need to be provided for the guests.

3) Use only single service disposable eating and drinking utensils. Some examples of these are: single use food papers, napkins, toothpicks, spoons, forks, etc. These items are for single use only and should not be reused.

4) Ice baths used to hold beverage containers (bottles, cans) should be continuously **drained** to an appropriate receptacle to prevent hand contaminated ice water coming in contact with the mouth contact surfaces of containers (you don't want someone effectively washing their hands in the water being used to cool your drink!)

5) All work or table surfaces shall be cleaned and sanitized before any food or food containers are placed on the surface. Household bleach, mixed at a ratio of one tablespoon to a gallon of potable water, is a good sanitizing solution. Sanitizing solution shall be applied with a single service, disposable cloth. Disposable cloths shall also be used to wipe up food spills, etc..

6) Individuals participating in set-up or serving of the food shall: a) maintain their hands in a clean condition, b) wash hands after using the toilet, handling raw food, smoking, or other contamination of the hands, c) wear clean outer garments and effective hair restraint (hats are OK), d) not serve food when knowing they have a communicable disease.

7) Permission to engage in future similar events may be contingent upon compliance with these requirements.

I / We have read and understand the Department of Environmental Health & Safety Pizza Event Requirements, and agree to adhere to all requirements and policies as presented above throughout the duration of the:

Group/organization: _____ Event

to be held on _____, 2009, at: _____.

Signed: _____ Date: _____

Printed Name: _____ E-Mail: _____ Phone: _____

For additional information, contact Mark Rossi at (612) 625-6152 (rossi101@umn.edu) or Adrienne Scott at (612) 626-5935 (oneal035@umn.edu). Fax Number: (612) 624-1949