

W-140 Boynton Health Service

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## ***VENDOR ACKNOWLEDGEMENT AND AGREEMENT TO COMPLY WITH FOOD SAFETY REQUIREMENTS FOR FOOD SERVICE CONDUCTED ON UNIVERSITY PROPERTY***

### **A. TRANSPORTATION**

1. Provide a digital stem-type thermometer to test food for proper temperatures.
2. Foods must be transported covered or wrapped and in a sanitary manner. Those food items considered potentially hazardous (perishable) must be kept refrigerated below 41 degrees F or held hot above 140 degrees F during transportation. Potentially hazardous foods include, but are not limited to, such foods as meat, fish, seafood, poultry, dairy products, eggs, and pasta.
3. During transportation of food to the booth, required temperatures must be maintained and food protected from contamination.

### **B. STORAGE**

1. All food products and utensils (plates, cups, spoons, knives, and forks) must be stored up off of the ground (6"). Pallets, tables and empty boxes may serve as storage racks.

### **C. PREPARATION AND HANDLING**

1. Prior to service, no public direct hand contact of food is allowed.
2. All food, beverages, equipment and utensils, shall be protected at all times from unnecessary handling and shall be stored, displayed and served so as to be protected from contamination.
3. Food & food packaging materials (i.e. cups, lids, etc.) must be stored off of the ground.
4. There should be a minimum distance of 6 feet from the public and the food if unprotected.
5. Foods are to be served in or with single service utensils.

### **D. CONDIMENTS:**

1. Condiment Containers - If accessible to the public, shall be the pump type or have self-closing or hinged covers for protection. Single service packets are recommended.
2. **NO OPEN BOWLS** or jars of condiments are allowed.
3. Items such as chili, onions, lettuce, or tomato must be applied by a member of the organization or service group.

### **E. UTENSILS**

1. Single service cups, bowls, plates, etc. must be served from the original container (e.g. plastic bag) or from an approved dispenser.
2. You must provide adequate utensils such as spatulas, tongs, forks, ice scoops, etc. for handling foods.
3. Single service knives, forks and spoons are to be dispensed properly from original containers or individually wrapped, or otherwise adequately protected.

## **F. PHYSICAL FACILITIES**

1. Overhead protection is required over all food operations conducted outdoors. Examples include a tent, awning, or fly.
2. Unless food ***IS ONLY*** touched with tongs, paper wrappers, forks or spoons, a temporary handsink set up will be required.

## **G. PERSONAL HYGIENE**

1. Food handlers must be in good health and shall not have been ill with vomiting or diarrhea within 72 hours of the event
2. Food handlers shall wash their hands after visiting the restroom and prior to the start of food preparation. Clean outer garments and hair restraints must be worn. Sanitary food handling techniques must be used at all times. Whenever practical, food handlers shall use tongs, paper wrappers, or single-use gloves.
3. Effective hair restraints (hats/caps) shall be worn to control long hair.
4. No food shall be handled in a manner that creates a health hazard.
5. Food handlers working under the awning/tent or in the booth shall not eat while working; cups with straws are permissible for drinking.

I / We have read and understand these Department of Environmental Health & Safety Event Requirements, and agree to adhere to all requirements and policies as presented above. **Note: Permission to engage in future events may be contingent upon compliance with these requirements.**

Group, club or organization sponsoring event: \_\_\_\_\_

Date of event: \_\_\_\_\_

Food Vendor & Address: \_\_\_\_\_

Vendor manager signature: \_\_\_\_\_ Date: \_\_\_\_\_

Printed Name: \_\_\_\_\_ E-Mail: \_\_\_\_\_ Phone: \_\_\_\_\_

Send completed form to: Mark Rossi Fax – 612-625-6152, E-Mail – [rossi101@umn.edu](mailto:rossi101@umn.edu)

Questions? Call 612-625-6152

