

**Request for Authorization to Offer/Sell Potentially
Hazardous Food
At
California State University, Northridge**

To ensure that adequate measures are taken to prevent food borne illness, all non-profit groups not licensed to sell food in Los Angeles County must complete this Request for Authorization. This form must be submitted at least one week prior to the event and applies only to food sales and/or serving. For a description of what types of foods are considered potentially hazardous, please refer to the information on the back of this form. To arrange for the use of campus facilities, please call (818) 677-2519.

Name of organization: _____

Date/Time of event: _____

Address: _____

Description of food to be offered/sold: _____

Name and address of store/restaurant where food will be purchased: _____

Location where food will be prepared (note: food must be prepared on-site or in licensed food facility): _____

During transport, how will the food be kept hot and/or cold (i.e., ice chest)? _____

How will prepared food be kept hot and/or cold? _____

Location on campus where foods will be offered or sold: _____

Agreement: *For the privilege of selling foods on campus, the applicant organization agrees to comply with the rules governing food sales and/or service (see back of application). Failure to comply with the rules may result in the loss of food selling/serving privilege.*

Representative of Organization (Please Print): _____

Signature: _____ Date: _____

Home Address: _____

Daytime Telephone: _____ Fax Number: _____

Bring form to EH&S Office for approval

Phone: (818) 677-2401

CSUN EH&S Approval

Signature: _____

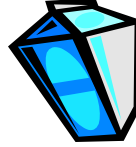
Date: _____

Special Conditions: _____

California State University, Northridge
**Rules for Selling/Offering
Potentially Hazardous Food**

Potentially Hazardous Foods: Foods which support the rapid growth of bacteria capable of causing food poisoning. Examples include, but are not limited to:

- ✓ Whipped cream or custard filled pies or cakes
- ✓ Poultry, egg, pork or beef products
- ✓ Potato, macaroni, fish or chicken salads
- ✓ Meat and fish sauces
- ✓ Milk and milk products
- ✓ Cooked pasta and vegetables (i.e. refried beans)
- ✓ Casseroles, soup and vegetable juices



Prohibited Foods: Because of the serious nature of foodborne illness, the following foods are prohibited from sale or offering:

- ✓ Food not prepared on-site or in a licensed food facility (i.e. restaurant or cafeteria)
 - *You may not prepare potentially hazardous foods at home.*
- ✓ Food containing whipped cream or custard

Food Preparation: Food will be obtained from an approved source (i.e. market or restaurant). The Los Angeles County Health Department must license facilities used for the preparation of potentially hazardous foods.

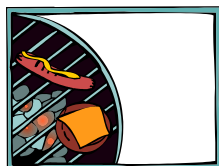
Temperature Control for Perishable Foods: Perishable foods must be kept within the correct temperature range at all times. “Cold foods” (i.e. uncooked meat or milk) must be kept below 41 degrees F, and “hot foods” (i.e. cooked meat or hot soup) must be kept above 140 degrees F.



Food Protection: Provisions must be made for protecting foods from dust or other contamination during transport, storage, and service through the use of covers, plastic wrap, or other suitable means. Unwrapped foods must be served with tongs, forks or other suitable utensils. Persons serving food must have clean hands, clean outer garments, and be free of respiratory, gastrointestinal, or skin infections. Plates, cups, and eating utensils must be clean. *Self-serving of unwrapped food is prohibited.*

Sanitation: Adequate trashcans must be available for disposal of waste materials. The food service area must be kept clean at all times, and left in a clean condition at the conclusion of each day’s service (if applicable).

Fire Safety: Minimum of a 20BC fire extinguisher and/or 5 gallon bucket of water must be on site.



Provide 3’ clearance between the public and barbecue. Charcoal is permitted, using fuel-less charcoal starters, self-starting briquettes or approved lighter fluid. Embers and ashes must be disposed of safely (i.e. covered metal container or place cooled briquettes in a bucket of water). No cooking under canopies or trees. For approved areas, contact Student Development and International Programs at x2393.

If you have any questions regarding these rules, please contact the Environmental Health and Occupational Safety Office at (818) 677-2401.