California State University Channel Islands  
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/iced cakes
- Poultry, pork or beef products
- Potato, macaroni, fish, or chicken salads
- Meat and fish sauces
- Milk and milk products

**Prohibited foods:** Because of the serious nature of food-borne 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)
- Food containing whipped cream or custard

**Food Preparation:** Food will be obtained from an approved source (i.e. market or restaurant). Facilities used for the preparation of potentially hazardous foods, must be licensed by the Ventura County Health Department.

**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 45 °F, and “hot foods” (i.e. cooked meat or hot soup) must be kept above 140 °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:** Trash cans 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:** If barbecues or generators are being used a fully charged ABC dry chemical fire extinguisher must be on site.

Acknowledgement of receipt:

Print name_____________________________ Signature______________________________

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