

BAKERSFIELD COLLEGE STUDENT ACTIVITIES POLICIES AND GUIDELINES

BASIC HEALTH REGULATIONS FOR SERVING FOOD ON CAMPUS

1. All groups offering food service, bake sales, beverage service, etc., must obtain prior clearance in writing from the Food Service Department.
2. If food for resale is prepared off campus, the personnel or establishment doing the food preparation are liable for any suit or citation resulting from improper preparation, i.e. food poisoning.
3. The following are the minimum regulations pertaining to serving of food or beverages, as set forth by the Kern County Health Department and the State of California, that must be met and adhered to by the serving group.
 - a. All food must be protected by a proper covering, i.e., protection from blowing dust, dirt, coughing, sneezes, etc.
 - b. Protective gloves must be worn when handling foods. (Plastic gloves are available at the Food Service office without charge.)
 - c. Food must be held at the following temperatures prior to and during the serving period:

Cold foods, i.e. salads, sandwiches, etc.	45 ^o or lower
Hot foods	140 ^o or higher
 - d. Disposable cups, disposable eating utensils, disposable platters, etc., **may not** be reused; they may be used only one time and then must be disposed of.
 - e. Hair nets or caps must be worn by all personnel serving food.
 - f. Organizations are responsible for seeing that areas surrounding their booths, tables, etc., are properly cleaned both before, during and after the time of sale. Necessary garbage cans will be provided.
 - g. Where foods other than baked goods or beverages are served, a representative of the Food Service Department will be required to make an inspection prior to sale to ensure compliance with all health regulations on campus.
4. Arrangements for beverage sales must be made through the Food Service Department. No direct contact is permitted with wholesale suppliers or representatives.
5. The Food Service Department will offer its advice and service and allow the use of certain equipment without charge at all times.
6. Food and bake sales **can not** be located near the coffee shop or staff dining room entrances. Location of sale must be approved by Food Service Department.
7. Food Service Director must approve food sale menu in advance. Generally, approval is not given to items in direct competition with items offered in the cafeteria.
8. Food Service will only refrigerate items provided by BC Food Service.