UCSC Food Permit for Campus Organizations

When food is served or sold by a University organization to persons outside their immediate membership, full compliance with the California Uniform Retail Food Facilities Law (CURFFL) is required.

PROCEDURE: 1) In addition to other campus policies, this form must be completed and approved by the Office of Environmental Health and Safety (x9-1448) at least two weeks prior to the event. 2) This form must be returned to Student Activities Office before the event.

EXEMPTIONS: 1) Events where participants prepare and eat a communally prepared meal do not need to complete this form and are exempt from CURFFL regulations. 2) Sales, service, or distribution of commercially prepared and individually packaged, non-perishable goods, such as cookies, brownies, soft drinks, and candy do not require completion of this form.

Two major regulations of the California Restaurant Act are as follows:

Food that is served or sold must be prepared in or purchased from an approved food facility. An approved food facility is a restaurant, market, or other retail food establishment licensed by a county health department or any on campus facility approved by U.C.S.C. EH&S. Other facilities may be approved on a case by case basis.

THE USE OF A HOME KITCHEN OR OTHER RESIDENCE, INCLUDING STUDENT APARTMENTS, IS NOT PERMITTED FOR ACTIVITIES THAT REQUIRE COMPLETION OF THIS FORM.

Foods that may cause food borne illnesses must be maintained below 42 degrees or above 140 degrees. These foods include beef, dairy, seafood, tofu, cooked rice, cooked beans, and poultry.

DESCRIPTION OF PLANNED EVENT

Name of Organization: ____________________________________________________________

Contact Person: _________________________________________________________________

Date(s) of Event: __________________________ Location: ______________________________

What foods will be served - LIST INGREDIENTS:

____________________________________________________________________________

____________________________________________________________________________

____________________________________________________________________________

Where will food be prepared or purchased?

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____________________________________________________________________________

How will perishable foods be kept hot (above 140 degrees) or cold (below 42 degrees)?

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AUTHORIZATION (Following conditions must be met) ________________________________

(Approved by EH&S/Date)  
SAO 9/03