

Food Safety Recommendations

University policy requires that food served on campus be catered by CSU Catering, if the value is \$300 or more (inclusive of non-food items), unless a waiver has been granted. For events **not** catered by CSU Catering, including potlucks, fundraisers where food is sold and events at which food samples are provided by local vendors, the event sponsor is responsible for ensuring compliance with state and federal law related to food safety. This includes ensuring that all aspects of food handling are in compliance with United States Department of Agriculture (USDA) and Ohio Health Department food safety requirements. Regulations include, but are not limited to, time and temperature requirements for safe food handling, cleaning and sanitation. A comprehensive website with information related to the USDA Safe Food handling guidelines can be found at www.fsis.usda.gov/wps/portal/fsis/topics/food-safety-education/get-answers/food-safety-fact-sheets/safe-food-handling

It is recommended that the documents found on this website be used as training materials to provide staff members or volunteers basic food safety recommendations in an easy-to-use format. Event sponsors are also responsible for ensuring that perishable foods are disposed of following the event to avoid foodborne illness that can occur with unsafe food handling.

The following summary of USDA and Ohio Health Department sanitation guidelines has been provided for CSU employees, students and volunteers responsible for providing food during CSU events.

1. All those handling food must wash their hands for 20 seconds before and after handling food.
2. All surfaces used for food handling must be cleaned thoroughly with a sanitizing solution [e.g., 1 tablespoon of liquid chlorine bleach (unscented) in one gallon of water. Let stand for 2 minutes before drying]
3. Clean cutting boards must always be used for food preparation to avoid bacterial contamination.
4. Raw meat should be handled in a separate area from fresh produce and items in contact with raw meat should be handled carefully to reduce the risk of cross-contamination.
5. Marinades must be cooked thoroughly and never reused.
6. Food temperature must be verified with a thermometer before serving. It is recommended that event hosts have a digital-read thermometer on hand for testing temperatures throughout the event.
7. When serving hot food, the temperatures must be maintained at 135° F or above to prevent the risk of foodborne illness.
8. All cold foods must be maintained at a temperature below 41°F.
9. All leftover food should be disposed of properly

Cooking temperature guidelines for food preparation for potlucks, chili challenges etc

Product	Temperature (°F)
Eggs	Cook until yolk and white are firm
Egg dishes, sauces and custards	160
Turkey, chicken	165
Beef, veal, lamb and pork	160
Steaks, roast and chops	145*
Ham (fresh)	145*
Ham (fully cooked)	140

Roast beef (cooked commercially, vacuum sealed and ready-to-eat)	140
Poultry	165
Stuffing (alone or in bird)	165
Stuffed meat, stuffed pasta and stuffing containing fish	165
Sauces, soups, gravies, marinades	Bring to boil
Seafood (fin fish)	145 - Cook until opaque and flakes easily with a fork.
Seafood (shrimp, lobster, crab)	145 - Should turn red and flesh should become pearly opaque.
Seafood (scallops)	145 – Should turn milky white or opaque and firm.
Seafood (clams, mussels, oysters)	145 – Cook until shells open

** Also requires a 3 minute rest period before serving*

References:

“Cooking for Groups: A Volunteer’s Guide to Food Safety.” United States Department of Agriculture. March 2001.
http://www.fsis.usda.gov/shared/PDF/Cooking_for_Groups.pdf

-Ohio Uniform Food Safety Code, Ohio Administrative Code §3717-1 (Effective 01/01/2013).