

BULLETIN FOR AN ON-CAMPUS EVENT – FOOD SERVICES

Please carefully read and follow the bulletin below when organizing any event involving food on campus. Ensuring food safety is essential for the health and well-being of all attendees. These requirements apply not only to approved on-campus events but to any occasion where food is served.

If you are planning an event, you must:

- Appoint 1-2 event leads to oversee food-related responsibilities.
- Identify and accommodate all food allergies, sensitivities, and intolerances.
- Collect and share the event menu in advance, ensuring all participants can view it.
- Maintain cleanliness of the event space before and after the event.
- Have cleaning supplies available for spills (e.g., paper towels).
- Provide handwashing facilities or hand wipes/napkins for attendees.
- Ensure knowledge of first aid resources in case of injury or illness.
- Use separate utensils for different food stations no cross-contamination.
- Select a food-safe location clean, free from dust and other pollutants.
- Choose spacious, well-lit, and well-ventilated areas (e.g., conference rooms; avoid offices).
- Control food temperature during transport and before the event (hot stays hot, cold stays cold).
- Avoid home-cooked food where possible, and do not bring leftovers.
 - If home-cooked food is provided, **clearly label all ingredients**.
- Check and respect all expiry dates on food items.
- Keep raw and cooked foods separate.
- Do not dispose of leftovers in sinks.
- Discard all waste properly, do not leave food behind.
- Minimize food sharing.
- Wear gloves if handling food intended for others.
- Hot/cold holding sources (e.g., slow cookers, ice trays) are not required unless food is left out for extended periods.
 - If used, place heat sources **against a wall**, plugged directly into a power outlet with the cord safely tucked away (**no daisy chains**).
 - Set temperature safely to prevent burns from steam or heat.
- When in doubt, throw it out.
- Stay home if you are sick.

If you have any inquiries regarding this document, please get in touch with the Office of Risk Management at <u>orm@ontariotechu.ca</u>