

Food Safety Policy for the University of Michigan-Flint

Food is an important part of the culture at UM-Flint, whether it's dining in the Riverview Dining Room, grabbing a quick bite to eat in the UCEN or Pavilion Food Court or hosting an event. It is important that food service providers prepare and serve food in a safe manner. UM-Flint is dedicated to protecting the campus community and its guests, and to that end has established this food safety policy.

Potentially Hazardous Food is defined as food that is natural or synthetic and that requires temperature control because it is in a form capable of supporting the rapid and progressive growth of infectious or toxigenic microorganisms (Clostridium botulinum, Salmonella enteritidis, etc). Any potentially hazardous food offered to the public requires licensing of a food vendor by a local health department.

To prevent serving potentially hazardous food to the public, The Genesee County Health Department, a branch of the Michigan Department of Agriculture (MDA), requires that food served at the University of Michigan-Flint must be prepared in a licensed facility. The "public" includes any group of faculty, staff, students and/or guests gathered for a formal event, meeting, or activity. To be in compliance, the following applies to UM-Flint:

1. If food has been prepared in a facility licensed by the MDA, transported in a safe manner, and held at proper temperatures at a temporary serving location, no "additional" license is required, provided that no cooking, slicing, assembly, or other preparation occurs at the temporary serving location. At UM-Flint, only University Catering Service or a University Approved Caterer may be used for catering purposes.
2. Food prepared in a non-licensed facility may only be served at functions such as closed department or unit activities i.e., staff meetings, "potlucks", etc. which are held in a private area and not held in a room/space scheduled through Event and Building Services or one that would be accessible to the general public.
3. Vending machines authorized by the University may dispense packaged foods or beverages.
4. Temporary food establishments, with no food preparation, using only single-service articles may serve only non-potentially-hazardous foods or beverages, such as ice cream, whole fruit, cotton candy etc. These events must be pre-approved by Event and Building Services.
5. Campus groups may sell only pre-packaged, non-potentially hazardous foods and offers only an incidental amount of food, such as sale of single-service packages. These events must be pre-approved by Event and Building Services.
6. Fund raisers by student groups may only sell pre-packaged nonperishable food items (no home-made baked goods). Bake Sales are scheduled through the Office of Student Life by calling (810) 762-3431.

Approved Caterers:

Caterers Requiring No Surcharge

University Catering Service

EBS Express

Commercial pizza take-out only establishments

University Pavilion Vendors: Subway, Sportlite Grill, OBlendz, Oriental Express, Jilly's Pizza

Caterers Requiring a 15% Surcharge

Creative Catering

Famous Daves

Fandangles

Hoffman Deco Deli

Lunch Studio

Romas Pizzeria

Sandi's Elegant Catering

Tia Helitas

Requests for additions to the Approved Caterers list may be submitted anytime during the year. This list is reviewed annually during the month of May and changes are effective July 1. Requests and/or questions should be directed to:

Event and Building Services (EBS)

176 University Center

(810) 762-3436

The Food Safety Policy applies to all areas scheduled by EBS and in addition includes, but is not limited to:

-Meetings/conference rooms

-Lounges

-Atriums

-Lobbies

-Outdoor areas including parking lots, parks, lawns

-University funded events held off campus

-All other areas on University property where events might be scheduled

Approved by UM-Flint Executive Officers/Effective 7/1/09