

REQUEST FOR EXCEPTION CATERING POLICY ON CAMPUS ENTITY

Name of Campus Organization/Department

Contact Person

Name of Event

Campus Location of Event

Date of Event

Time of Event

☐

CAMPUS EVENT

☐

OUTSIDE GROUP

☐

**CATERING EXCEPTION - MUST BE COMPLETED IN FULL
by campus entitled only.**

(Complete the below section if requesting a catering exception).

Reason for exception request: (Budget concerns will not automatically gain approval. May need to adjust quantities, # of items, etc.).

Proposed Caterer/Vendor/Food	Proposed Budget for Event
Caterer:	<input type="checkbox"/> \$0 - \$49
Address:	<input type="checkbox"/> \$50 - \$199
Phone Number: License Number:	<input type="checkbox"/> \$200 - \$399
Number of Attendees/Guests Eating:	<input type="checkbox"/> Others: _____ (Estimate if necessary)

Food Items - Including condiments, be specific

Location where food will be prepared

Storage of perishable food during transport

Methods of keeping hot and cold foods at correct temperatures

*All food must be maintained at temperature of below 45 degrees Fahrenheit for cold foods
and 140 degrees Fahrenheit or above for hot foods.*

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PLEASE NOTE: Catering exception forms are reviewed every Friday and it is the responsibility of the contact person to pick up.

This form must be submitted to the Campus Dining Office two weeks prior to the event.

Non-perishable foods are: Fruit pies, doughnuts, bread, cookies, candies, cakes without custard or whipped cream icing or filling, pretzels, soft drinks, punch, fresh or commercially canned fruit, and peanut butter. Any food high in protein, such as milk and meats, is considered perishable and potentially hazardous. DO NOT store or serve acid base foods such as punch, canned fruit, or fruit juices in galvanized containers because a poisonous by product will be formed.

AGREEMENT: For the privilege of selling food on campus, the applicant organization agrees to comply with the rules governing food sales or service (see reverse). Failure to comply with the rules may result in loss of food selling privileges and/or disciplinary action. No liability will be assumed by the University, the Loker Student Union, the Toro Auxiliary Partners or Dining Services contractor for any food or drink the sponsoring organization provides.

COVID - 19 Events Protocol: In accordance with California State University Dominguez Hills COVID protocols and vaccination policies, only vaccinated employees or employees with an approved medical or religious exemption on file will be given access to the campus. Employees who attend on campus catered events must adhere to the following:

- Complete the daily screening iToro application before coming to campus to ensure individual health is free from COVID symptoms.
- Wear a face covering at all times during the event, and only remove during the consumption of food or drink.
- Maintain a social distancing standard of six feet at all times.



I, the requester certify that I have provided the proposed vendor with a copy of the University's Guidelines for Vendors and Contractors during the COVID-19 pandemic.

CAMPUS CATERING POLICY (PM 07-05) Supersedes PM 90-03

Operating under the direction and responsibility of the CSU Dominguez Hills Toro Auxiliary Partners, Campus Dining Services (including all Retail Dining/Food Operations) and DH Catering have exclusive rights to provide all food services on campus. The Toro Auxiliary Partners is recognized by the Los Angeles County Health Department as the only authorized and permitted food service provider for the campus. In addition, the Toro Auxiliary Partners holds the only campus Alcohol Beverage License issued by the State of California. Any catering activities held on campus must be provided by Campus Dining Services and DH Catering. Exemption from using Campus Dining Services or DH Catering may be considered for campus events held outside the Loker Student Union. An exception request form is available in the Toro Auxiliary Partners, Campus Dining offices or online. All exceptions must be reviewed by the Director of Commercial Services or designee and consideration for approval will be granted on a case-by-case basis. It is the responsibility of the Toro Auxiliary Partners to always ensure that quality food and service is provided at competitive catered prices. Adherence to this policy shows the campus' commitment to the success of the CSUDH Toro Auxiliary Partners enterprise.

All campus organizations wishing to sell food must comply with the following conditions to provide for the health and safety of the campus community:

PREPARATIONS:

Prevention of food infection or food poisoning is of primary concern. High risk foods are those which are moist and high in protein, such as chicken, turkey, other meat and fish dishes, eggs and dairy products. Custards, cream pies, and salads (such as potato, chicken, turkey, and tuna) are also of concern. Frozen meats should be thawed in the refrigerator, not in room temperature, and cooked immediately after thawing. Cook thoroughly and use a meat thermometer for large roasts, turkeys, etc. Before preparing, mixing or handling ingredients, and/or immediately after using restroom facilities, every person should wash his/her hands and arms thoroughly with soap or detergent and warm water and rinse them in clean water. No person should prepare or serve food if he/she is likely to have a contagious disease or infection (e.g. cold).

STORAGE:

Food that is transported from where it has been prepared must be properly protected while in transit. Food should be prepared as soon as possible to the time of serving. If perishables are prepared the night before, they are to be kept cold in a refrigerator, transported on ice, and kept cold until served or heated for serving.

SERVING:

All perishable foods or beverages to be served cold are to be kept at or below 45oF degrees after preparation until served. All perishable foods and beverages to be served hot are to be kept at or above 140oF degrees while being served. No article of food or beverages, which has been served previously to any person or returned from any table, will be used in the preparation of other foods or beverages. The serving area and all adjacent areas should be cleaned with soapy water or disinfectant and kept free of litter and rubbish at all times.

RULES GOVERNING FOOD SALE OR SERVICE

1. Temperature Control - Adequate facilities must be provided for keeping cold foods below 45 degrees Fahrenheit and hot foods at 140 degrees Fahrenheit or hotter at all times.
2. Food Protection - Provisions must be made for protecting foods from dust or other contamination during transport, storage, and service by use of covers, plastic wrap, or other suitable utensils. Persons servicing foods must have clean hands, clean outer garments, and not suffer from respiratory, gastrointestinal, or skin infections and are required to wear plastic disposable gloves. Plates, cups, and eating utensils must be single service. Soft drinks or punch must be served from original containers or dispensing equipment approved by the Environmental Health and Occupational Safety Office.
3. Sanitation - Adequate trashcans must be provided for disposal of waste materials. The area surrounding the food service must be kept clean at all times and left in a clean condition at the conclusion of each day's service.
4. Sales or Service Period. Food sales are limited to two (2) consecutive days. Unusual circumstances will be considered on an individual basis.
5. All food permits approved by the Student Union Office must be maintained at the sales or service location.
6. Use of Dining Services kitchens or equipment is strictly prohibited.
7. Cleanup of all food and drink and related items is the responsibility of the sponsoring organization. Failure to do so will result in appropriate cleanup charges.

BASICS FOR HANDLING FOOD SAFELY:

Safe steps in food handling, cooking, and storage are essential to prevent foodborne illness. You cannot see, smell, or taste harmful bacteria that may cause illness. In every step of food preparation, follow the four FIGHT BAC™ guidelines to keep food safe:

- Clean - Wash hands and surfaces often.
- Separate - Do not cross-contaminate.
- Cook - Cook to proper temperatures.
- Chill - Refrigerate promptly.

STORAGE:

Always refrigerate perishable foods within 2 hours. Refrigerate within 1 hour when temperature is above 90 degrees Fahrenheit. Check the temperature of your refrigerator and freezer with an appliance thermometer. The refrigerator should be at 40 degrees Fahrenheit or below and the freezer at 0 degree Fahrenheit or below. Cook or freeze fresh poultry, fish, ground meats, and variety meats within 2 days; other beef, veal, lamb, or pork, within 3 to 5 days. Perishable food such as meat and poultry should be wrapped securely to maintain quality and to prevent meat juices from getting onto other food.

COOKING:

Cook ground meats to 160 degrees Fahrenheit; ground poultry to 165 degrees Fahrenheit. Beef, veal, and lamb steaks, roasts, and chops may be cooked to 145 degrees Fahrenheit; all cuts of fresh pork, 160 degrees Fahrenheit.

SERVING:

Hot food should be held at 140 degrees Fahrenheit or warmer. Cold food should be held at 40 degrees Fahrenheit or colder. When serving food at a buffet, keep food hot with chafing dishes, slow cookers, and warming trays. Keep food cold by nesting dishes in bowls of ice or use small serving trays and replace them often. Perishable food should not be left out more than 2 hours at room temperature (1 hour when the temperature is above 90 degrees Fahrenheit).

Organization Signature

Loker Student Union Approval

Toro Auxiliary Partners Approval

Urban Mosaic Approval