



Third Party Vendor
Satellite Operation Food Safety Procedures
Updated 7.24.2014

Food safety is of the upmost importance to UC Merced Dining Services. Vendors who work in conjunction with Dining Services are expected to follow all aspects of the California Food Safety Health Code, known as, "CalCode". In addition to CalCode, the University works closely with a Registered Environmental Health Specialist to develop the following critical guidelines to ensure the safe preparation and service of food to the campus community.

- All food service prep space (trailers, tables, etc) are to be properly cleaned and sanitized prior to coming in contact with raw or ready to eat (RTE) foods. The vendor is responsible for cleaning and sanitizing all equipment surfaces at the end of the meal period. The University will provide, "deep" equipment cleanings on a regularly scheduled basis.
- Each trailer is equipped with a dedicated hand-washing sink. The hand-washing sink is to be used for hand-washing only and under no circumstances should be used to wash equipment or prepare food.
- Although the food code permits 4 hours between cleaning and sanitizing of food contact services and utensils, the University requires a two (2) hour best practice system. Cold or room temperature surfaces used for food preparation are to be cleaned and sanitized after two (2) hours of service. Soiled utensils are to be removed and stored for washing and replaced with a new set of utensils. Dining Services recommends vendors provide two identical bins with tight fitting lids for two separate sets of utensils to make the switch out simple and safe.
- In the event the vendor is to prepare and serve food for more than four (4) hours, Dining Services will provide an ancillary ware-washing sink for washing, rinsing, and sanitizing equipment as required by CalCode.
- No bare hand contact with ready-to-eat food (RTE). Gloves must be used and changed according to CalCode.
- In addition to maintaining an operating permit and adequate health inspection scores from Merced County, UC Environmental Health and Safety will perform routine inspection of third party vendor operating and food safety practices. UC Merced will provide approved vendors with an operating permit for selling on campus. The University also requires the vendor to keep a copy of the most recent County and/or UC issues health inspection report on file per California law in the event a customer asked to view it.
- Preference is for all third party vendors to have a ServSafe certified staff member on site each meal service. Food safety training options are available through UC Merced Dining Services.