



**Third Party Vendor
Satellite Operation Food Safety Procedures
Updated 8.12.2013**

Food safety is of the utmost 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 worked closely with a Registered Environmental Health Specialist to develop the following additional guidelines to further ensure the safe preparation and service of food to members of 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 University will apply the appropriate chemicals needed to clean and sanitize.
- Each trailer is equipped with a handwashing sink. The handwashing sink is to be used for handwashing only and under no circumstances should be used to wash 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. All surfaces are to be cleaned and sanitized after two (2) hours of service, and soiled utensils are to be removed and stored for washing and replaced with a new set of utensils. Dining Services recommends supplying 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 warewashing sink for washing, rinsing, and sanitizing equipment.
- 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 campus business. The University also requires that the vendor keep a copy of their 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. Training options are available.