PROCEDURE FOR SERVING FOOD ON CAMPUS

In an effort to safeguard the health and welfare of the university population, as well as to assure that the legal requirements of local state and federal health departments are satisfied, The University of Akron has established the following procedure. You must also receive clearance from the departments listed below before any food, beverage, or refreshment can be provided or sold.

Date of Request:		
Date of Event(s):		
Time of Event(s):		
Location of Event(s):		
Contact Person:		
Organization/Departm	ment Name:	
Telephone Number:		
Email:		
Detailed list of produ	cts that will be served:	
Indicate your plan for	r keeping perishable food products at safe temperatu	res.
marcate your plan for	r keeping perishable rood products at safe temperatu	ics
Have you requested o	or received a food service license?	
• •	le for providing utilities, such as electricity?	
What precautions ha	ave been made to satisfy sanitation requirement ing tongs, food service gloves, and NSF approved ed	s, such as hair
What are your plans	for handling trash and waste?	
	pe provided at no cost to guests, or will there be a cretail selling price, a suggested donation, or a volunt	_
APPROVED BY:		
_	University Auxiliary Operations/Dining Services	Date
	University Safety Office	Date
	Department of Physical Facilities	Date

Thank you for completing this request. You will be advised promptly with any further questions or with a clearance form so that you may proceed.