How can we ensure food safety?

- Follow the rules and regulations set forth in the Food Policy - ask questions!
- Be vigilant about time and temperature controlled foods at home and away
- Cleanliness is key: wash, rinse, sanitize and air dry everything that touches food
- Wash hands correctly and wear disposable, plastic gloves when serving food
- Properly store prepared food and food items
- Have as many members of your group as possible become SERVSAFE certified

How can I become SERVSAFE certified?

www.servesafe.com

Who can serve food on campus?

Binghamton University Dining Services has exclusive rights to provide food and beverages on all campus property except events under $200.

Check the campus website at binghamton.edu/union/facilities/policies for updated information on the Food Policy.

auxserv@binghamton.edu
binghamton.edu/services/auxiliary
Why is food safety on campus important?

Each year, it is estimated that 48 million consumers become sick from contaminated food.

According to the Centers for Disease Control and Prevention, consumers have a 1 in 6 chance of catching a food borne illness in a given year.

What are the most prevalent causes of unsafe food?

- Purchased from unsafe sources
- Time and temperature abuse
- Cross contamination
- Poor personal hygiene of preparer or server
- Poor cleaning and sanitizing

What top allergens affect most people?

- EGGS
- SOY
- MILK
- FISH
- NUTS
- TREE
- WHEAT
- CRUSTACEAN

Which foods are most commonly mishandled?

- Baked potatoes
- Untreated garlic
- Rice
- Sprouts and sprout seeds
- Cheese
- Sliced melons
- Cut tomatoes
- Cut leafy greens
- Tofu or other soy protein
- Eggs
- Milk and dairy products
- Meats (beef, pork and lamb)
- Poultry
- Shellfish and crustaceans

TIME TEMPERATURE CONTROL SAFETY:

- Cold items must remain 40° or below
- Warm food must be kept at temperatures 140° and above