

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 SERVESAFE certified

How can I become SERVESAFE 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

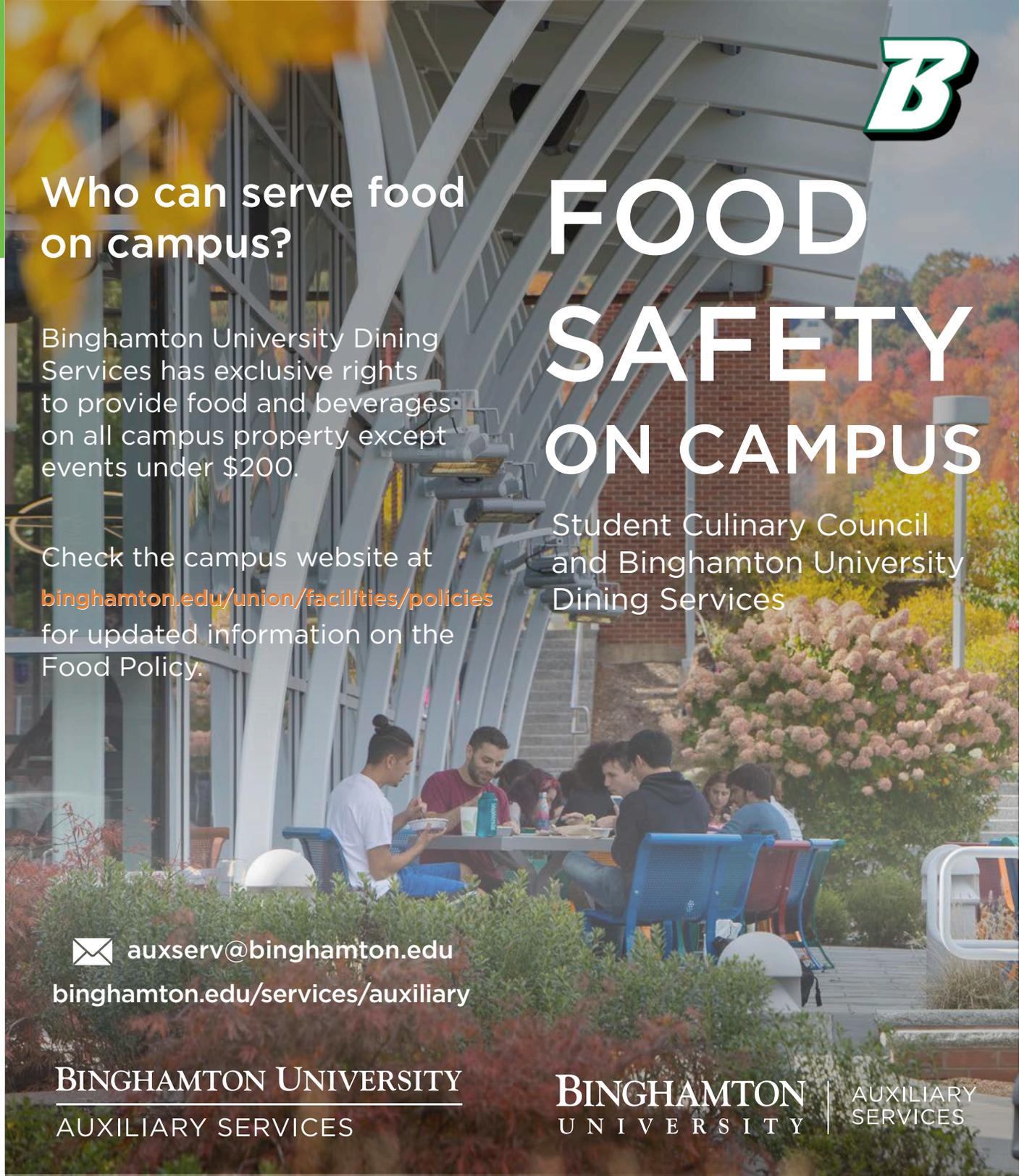
binghamton.edu/services/auxiliary

BINGHAMTON UNIVERSITY
AUXILIARY SERVICES

FOOD SAFETY ON CAMPUS

Student Culinary Council
and Binghamton University
Dining Services

BINGHAMTON UNIVERSITY | AUXILIARY SERVICES



⚠ 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

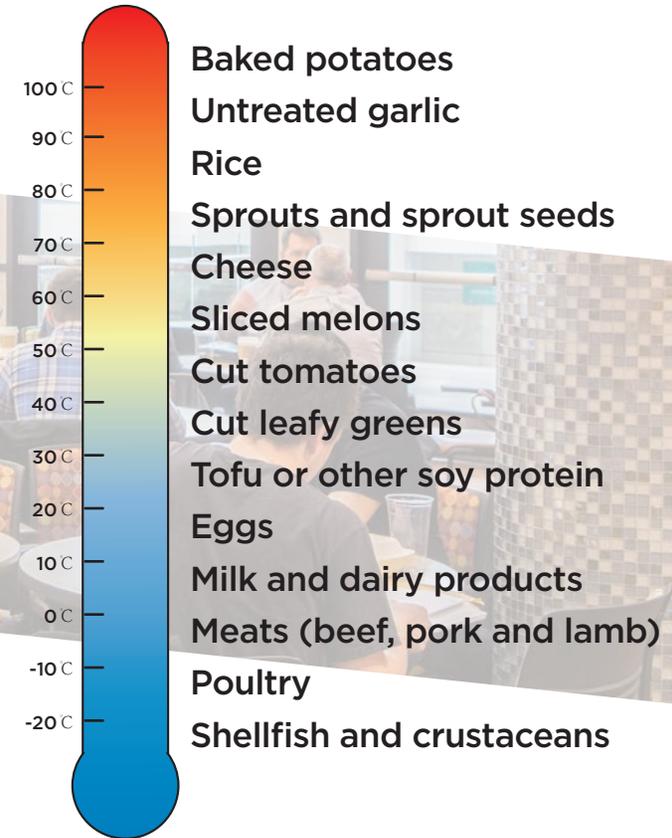
of catching a food borne illness in a given year.

⚠ 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

TIME TEMPERATURE CONTROL SAFETY:

⚠ Which foods are most commonly mishandled?



Cold items must remain 40° or below 

Warm food must be kept at temperatures 140° and above

