



FOOD SAFETY ON CAMPUS

BEARCAT DINING AND AUXILIARY SERVICES

WHY IS FOOD SAFETY ON CAMPUS SO IMPORTANT?

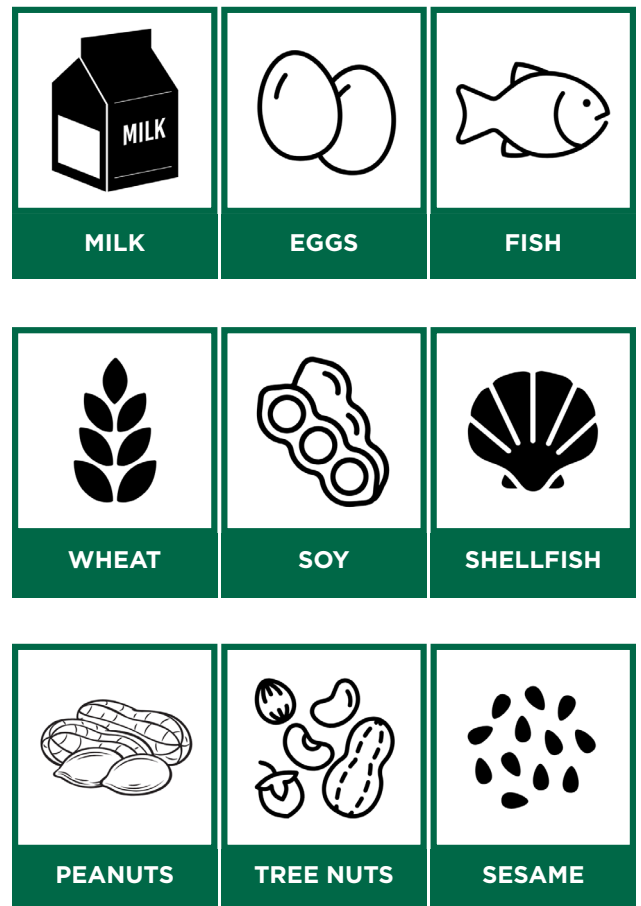
Each year it is estimated that
48 million
consumers become sick from
contaminated food.

According to the CDC, consumers have a **1 in 6 chance** of catching a food-borne illness in a given year.

WHAT ARE THE MOST COMMON CAUSES OF UNSAFE FOOD?

- Unsafe sources
- Time and temperature abuse
- Poor cleaning
- Poor employee hygiene
- Cross contamination

WHAT TOP ALLERGENS AFFECT MOST PEOPLE?



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.servsafe.com

ADDITIONAL RESOURCES:



FOOD FACTS
FOR CONSUMERS

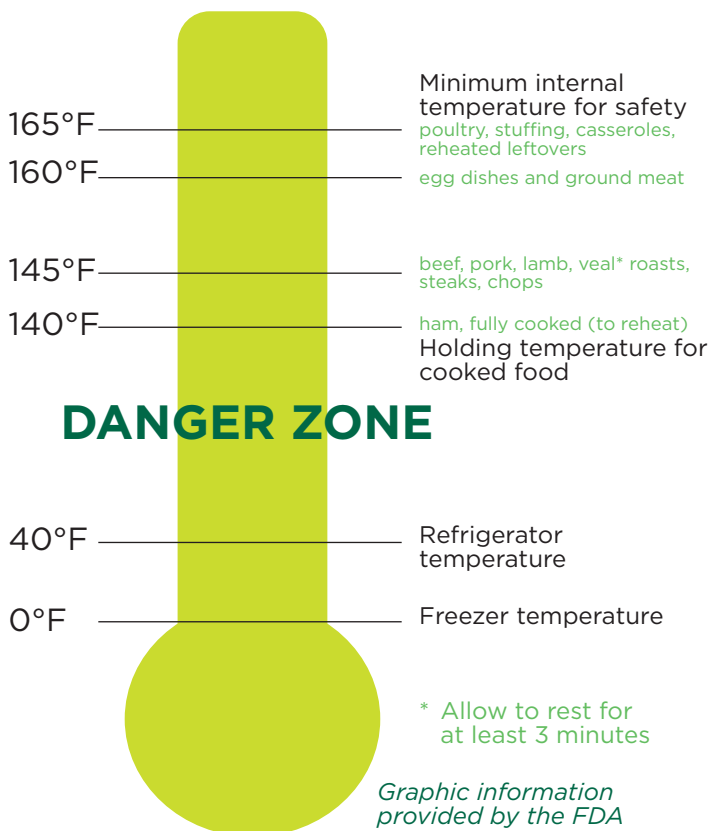


FOOD SAFETY

WHO CAN SERVE FOOD ON CAMPUS?

Bearcat Dining has exclusive rights to provide food and beverages on all campus property except events under \$400.

Visit the policy website for additional information:



KEEP FOOD OUT OF THE “DANGER ZONE”

Bacteria multiply rapidly between 40°F and 140°F.

To keep food out of this “Danger Zone,” keep cold food cold and hot food hot.

- Keep hot food at or above 140°F. Place cooked food in chafing dishes, preheated steam tables, warming trays and/or slow cookers.
- Keep cold food at or below 40°F.

binghamton.edu/operations/policies/policy-504.html

Auxiliary Services

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