

# George Mason University Food and Beverage Event Procedures

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## Introduction, Purpose, and Scope

This manual outlines the procedures and guidelines that the university community and public must follow when selling, preparing, sharing, and/or distributing, food and/or beverages on George Mason Facilities. This manual provides guidance on the types of food and beverage services that are allowed within George Mason Facilities, requirements that must be followed for each type of food and beverage service, and food safety protocols for each Event. Definitions for key terms used in this document can be found within the policy.

## Types of Events with Food and/or Beverages


### Choose the appropriate food service for your Event

Are you hosting an Event within George Mason Facilities?

Yes No  No food service decisions required.



Will there be food or beverages served at the Event?

Yes No  No food service decisions required.



Continue booking your Event in 25Live.

Types of Events with food/beverage that can be open to the public	Types of Events with food/beverage that must have restricted access or be invitation only
<ul style="list-style-type: none"> <li>• Drop-off/Pick-up/Delivery (requires Food Establishment) at a reserved table/kiosk</li> <li>• Farmers Market (vendors must be Approved Caterers if they will be preparing/serving/selling food)</li> <li>• Tradeshow/vendor fair</li> <li>• Food Truck (Required to be Approved Caterer)</li> </ul>	<ul style="list-style-type: none"> <li>• Catered Event (requires Approved Caterer)</li> <li>• Drop-off/Pick-up/Delivery (requires Food Establishment) in a reserved space other than a kiosk/table</li> <li>• Food Truck (Required to be Approved Caterer)</li> <li>• Potluck</li> </ul>

## **Directions for Each Event Type**

1. **Catered Event** – Businesses seeking to become an Approved Caterer must complete and submit the Approved Catering Licensing Agreement through the process outlined on George Mason’s Auxiliary & Business Services (ABS) [website](#). ABS does not solicit caterers for approval. Individuals may direct any catering company, restaurant, Food Truck, or Food Establishment to apply for Approved Caterer status. The Approved Caterer Licensing Agreement identifies the requirements for performing catering within George Mason Facilities. It may take up to four weeks for approval once all the correct documentation is received via the web portal (or up to eight weeks if documentation is submitted via email, mail, or fax). George Mason reserves the right to limit the number of Approved Caterers that may perform catering with George Mason Facilities.
  - a. An Event on campus must first reserve a location with The Office of University Events through [25live.gmu.edu](https://25live.gmu.edu). Contact The Office of University Events at [gmuevent@gmu.edu](mailto:gmuevent@gmu.edu) with questions or assistance regarding scheduling an Event. The reservation must indicate that food is being distributed and the name of all Approved Caterers.
  - b. Individuals or groups hosting a catered Event are responsible for hiring and contracting an [Approved Caterer](#).
  - c. Only the Approved Caterer can supply food and/or beverages for the Event.
  - d. Access to a catered Event is for event attendees only.
  - e. The Approved Caterer is responsible for the end-to-end management of the food and/or beverage service for the Event. This includes all set-up, service during the Event, and breakdown of the Event. The Approved Caterer is responsible for the removal of all food, beverage, and service items from George Mason property. The Event Organizer can request disposal vessels through George Mason Facilities for the collection of trash, recycling and composting. This request is placed through the George Mason Facilities work order system and charged to the requesting party.
  - f. The Event Organizer will need to follow George Mason’s [Plastic Free Mason](#), which prohibits selling, providing, or distributing disposable plastic bags, single-use plastic and polystyrene food service containers, plastic straws and cutlery, single-use plastic water bottles, and bottled sodas (if canned alternatives are available) to George Mason or on George Mason premises.
  - g. Coca-Cola is the exclusive beverage vendor for George Mason University; Approved Caterers must agree to exclusively utilize Coca-Cola products per the pouring rights agreement.
  - h. Any alcohol distribution must be provided by an approved caterer with the proper liquor liability insurance and Virginia ABC License.
  
2. **Drop-off/Pick-up/Delivery Event** – Events may have food and/or beverages that are dropped off, picked up, or delivered for their Event as long as the food and/or beverages are purchased in their final form from a Food Establishment.
  - a. An Event on campus must first reserve a location with The Office of University Events through [25live.gmu.edu](https://25live.gmu.edu). Individuals can contact The Office of University Events at [gmuevent@gmu.edu](mailto:gmuevent@gmu.edu) with questions or assistance. The reservation must indicate that food is being distributed and the name of all Food Establishments.

- b. The Event Organizer is responsible for procuring food and/or beverage items from a Food Establishment. The Event Organizer incurs all responsibility for the safety of the food and/or beverages at this type of Event.
  - c. The Event Organizer is responsible for removing all food, beverage, and service items (food, beverages, plates, cups, utensils, napkins, etc.) from the location where the Event is taking place and that items are disposed of properly (trash, compost, and/or recycle containers).
  - d. The Non-Approved Caterer and Allergen signage ([page 12 of this document](#)) must be printed (actual size 8.5x11) and presented on each table where food and/or beverage is displayed.
  - e. The Event Organizer must designate an individual responsible for overseeing food safety (Food Safety Contact). Unless this responsibility is delegated, the default assignment of Food Safety Contact is to the Event Organizer of the Event in 25Live. This individual is required to be present for the duration of the Event and is responsible for seeing that proper food safety standards are followed, as outlined in the [Virginia Department of Health Food Safety Basics](#). The individual will print and review the Food Safety Basics ([pages 9 - 11 of this document](#)) and have a printed copy of the Food Safety Basics at the Event as a reference.
  - f. The Event Organizer will need to follow George Mason's [Plastic Free Mason](#), which prohibits selling, providing, or distributing disposable plastic bags, single-use plastic and polystyrene food service containers, plastic straws and cutlery, single-use plastic water bottles and bottled sodas (if canned alternatives are available) to George Mason or on George Mason premises.
  - g. Coca-Cola is the exclusive beverage vendor for George Mason University and Approved Caterers agree to exclusively utilize Coca-Cola products per the pouring rights agreement.
  - h. Any alcohol distribution must be provided by an approved caterer with the proper liquor liability insurance and Virginia ABC License.
- 3. Farmers Market** – This is a scheduled Event where local farmers and producers (“Market Participants”) come to distribute and/or sell agricultural items and food products. Market Participants must grow, raise, or manufacture the food and/or beverage items; distributors, brokers, and re-sellers of products are strictly prohibited. If a restaurant, Food Truck, or caterer wishes to participate in a farmers' market and plans to sell/serve/prepare food items they must be an Approved Caterer.
- a. Market Participants will need to submit a Virginia Department of Agriculture and Consumer Services (VDACS) registration certificate or VDACS exemption certificate to ABS (aeappcat@gmu.edu). Certificates can be obtained from the [Registration Home - Virginia Department of Agriculture](#).
  - b. Market Participants will need to submit a Certificate of Insurance identifying the following insurance coverage to ABS (aeappcat@gmu.edu).
    - i. Commercial General Liability Insurance, including Product and Personal Injury Liability coverage,
      - 1. Minimum of \$1,000,000 per occurrence
    - ii. Automobile coverage
      - 1. Minimum Statutory limit.
    - iii. Certificate of Insurance must name George Mason University, Board of Visitors, their officers, officials, employees and volunteers as additionally insured on the Commercial General Liability.

- iv. By requiring the above minimum insurance, George Mason shall not be deemed or construed to have assessed the risk that may be applicable to Market Participants. Market Participants shall assess its own risks and if it deems appropriate and/or prudent, maintain higher limits and/or broader coverage. Market Participants are not relieved of any liability or other obligations assumed or pursuant to the contract by reason of their failure to obtain or maintain insurance in sufficient amounts, duration, or types.
- c. Propane (except for grills) and generators are not permitted.
- d. Cooking and/or grilling is permitted at a stand but can only be performed by an Approved Caterer. All fire safety rules outlined in George Mason's [Fire Safety Plan](#) must be followed.
- e. The Event Organizer will need to follow George Mason's [Plastic Free Mason](#), which prohibits selling, providing, or distributing disposable plastic bags, single-use plastic and polystyrene food service containers, plastic straws and cutlery, single-use plastic water bottles and bottled sodas (if canned alternatives are available) to George Mason or on George Mason premises.
- f. Coca-Cola is the exclusive beverage vendor for George Mason University and Approved Caterers agree to exclusively utilize Coca-Cola products per the pouring rights agreement
- g. The Event Organizer is responsible for removing all food items (food, beverages, plates, cups, utensils, napkins, etc.) from the location where the Event is taking place and that items are disposed of properly (trash, compost, and/or recycle containers).
- h. All Market Participants will follow the [VDACS guidelines for providing samples](#).
- i. Any alcohol distribution must be provided by an approved caterer with the proper liquor liability insurance and Virginia ABC License.
- j. The following food products are allowed to be sold and/or distributed by Market Participants at a farmers' market:
  - i. **Produce** – Fruits and vegetables
  - ii. **Meats** – chicken, turkey, pork, beef, bison, rabbit, sausage, venison (must be inspected by USDA and labeled with the following information – Product Name, Net Weight, List of Ingredients, Name/Address of Responsible Party, and Safe Handling Statement)
  - iii. **Dairy** – milk, buttermilk, cheese, butter, ice cream, yogurt (must be inspected by USDA and labeled with the following information – Product Name, Net Weight, List of Ingredients, Name/Address of Responsible Party, and Safe Handling Statement)
  - iv. **Eggs** – only graded eggs allowed (labeled with the following information – Product Name, Safe Handling Instructions, Name and Address of Packer, Grade (AA, A, or B).
  - v. **Baked Goods, Jams and Jellies, Preserves, Pickled Vegetables, Candies, Dried Fruits/Herbs/Seasoning/Mixes, Nuts, and Granola** – (labeled with the following information, Product Name, Net Weight, Ingredient Statement, Name and Address of Manufacturer/Distributor/Packer, Nutritional Labeling, List of Allergens).
  - vi. **Honey, bee pollen, beeswax bi-products** – (labeled with the following information – Product Name, Net Weight, Ingredient Statement, Name and Address of Manufacturer/Distributor/Packer, Nutritional Labeling).
- k. There are certain food items identified in Section § 3.2-5130 of the Code of Virginia that can be made from a private home without VDACS inspection, with certain

restrictions. These [Low-Risk Foods](#) are allowed to be sold at a Farmers' Market as long as they have the required labeling.

4. **Food Truck** – Food Trucks selling/serving within George Mason Facilities must follow the procedures below.
  - a. Food Trucks are allowed on campus but only as a compliment to a scheduled university Event. Food Trucks cannot set up on campus just to sell/serve food to the public.
  - b. The Food Truck(s) must be from the Approved Caterer list. The Event Organizer is responsible for hiring and contracting the Food Truck(s) and ensuring they have a valid Approved Caterer status.
  - c. The Event Organizer must complete the [Food Trucks on Campus Event Form](#) at least two weeks in advance of the Event. Parking and Transportation will work with the Event Organizer on the location for the Food Truck and will reserve the location for the Food Truck to park.
  - d. The Event Organizer is responsible for restricting access to the Food Truck to those who are invited to the Event.
  - e. All cooking must be confined to the Food Truck. No cooking may take place outside of the space of the Food Truck.
  - f. The Event Organizer will need to follow George Mason's [Plastic Free Mason](#), which prohibits selling, providing, or distributing disposable plastic bags, single-use plastic and polystyrene food service containers, plastic straws and cutlery, single-use plastic water bottles and bottled sodas (if canned alternatives are available) to George Mason or on George Mason premises.
  - g. Coca-Cola is the exclusive beverage vendor for George Mason University and Approved Caterers agree to exclusively utilize Coca-Cola products per the pouring rights agreement.
  - h. Any alcohol distribution must be provided by an approved caterer with the proper liquor liability insurance and Virginia ABC License.
  
5. **Kiosk Event** – Kiosks are reservable spaces located both inside and outside of the Student Centers (Johnson Center, The Hub, SUB I, and surrounding plazas, patios, and similar grounds). George Mason's Student Centers ([sceners@gmu.edu](mailto:sceners@gmu.edu)) oversees the [reservation of kiosks](#).
  - a. Kiosks must be reserved through [25live.gmu.edu](https://25live.gmu.edu). The reservation must indicate that food is being distributed and the name of all Approved Caterers/Food Establishments. Individuals can contact Student Centers at [sceners@gmu.edu](mailto:sceners@gmu.edu) with questions or for assistance.
  - b. Any food and/or beverages sold or passed out cannot conflict or compete with the university's exclusive contracts, including but not limited to: Coca-Cola, Canteen Vending, Chartwells, Panera Bread, Chipotle, Panda Express, and Manhattan Pizza. The Event Organizer should contact ABS (<https://abs.gmu.edu>) with any questions.
  - c. Any food and/or beverage items must be secured from an Approved Caterer or Food Establishment.
  - d. Food and/or beverages distributed from kiosks must be commercially pre-packaged and individually sealed, or from commercially-sealed bulk containers (no home-baked goods). No cooking or combination of ingredients is permitted. If food and/or beverage items are served from bulk containers, they can only be served from commercial packaging (pizza box, donut box, beverage container) and individuals serving food and/or beverage from bulk containers must follow all appropriate food

handling standards as outlined in the Food Safety Basics document ([pages 9 - 11 of this document](#)).

- e. If food and/or beverage is procured from a Food Establishment, the Non-Approved Caterer and Allergy signage ([page 12 of this document](#)) must be printed (actual size 8.5x11) and presented on each table where food and/or beverage is displayed.
  - f. The Event Organizer incurs all responsibility for the safety of the food and/or beverages at this type of Event.
  - g. The Event Organizer must designate an individual responsible for overseeing food safety (Food Safety Contact). Unless this responsibility is delegated, the default assignment of Food Safety Contact is to the Event Organizer of the Event in 25Live. This individual is required to be present for the duration of the Event and is responsible for ensuring that proper food safety standards are followed, as outlined in the [Virginia Department of Health Food Safety Basics](#). The individual will print and review the [Food Safety Basics](#) (pages 9 - 11 of this document) and have a printed copy of the Food Safety Basics at the Event as a reference.
  - h. The Event Organizer will need to follow George Mason's [Plastic Free Mason](#), which prohibits selling, providing, or distributing disposable plastic bags, single-use plastic and polystyrene food service containers, plastic straws and cutlery, single-use plastic water bottles and bottled sodas (if canned alternatives are available) to George Mason or on George Mason premises.
  - i. Coca-Cola is the exclusive beverage vendor for George Mason University and Approved Caterers agree to exclusively utilize Coca-Cola products per the pouring rights agreement.
  - j. Any alcohol distribution must be provided by an approved caterer with the proper liquor liability insurance and Virginia ABC License.
- 6. Potluck** – This is an Event where food is prepared by and shared amongst individuals of a specific department, group, or Registered Student Organization (RSO), affiliated with George Mason (hereinafter Group). Attendance at this type of Event is limited to the immediate members of the Group and is not open to the public.
- a. The Event Organizer is responsible for the setup, service, breakdown, and clean-up of the Event. The Group is responsible for removing all food items (food, beverages, plates, cups, utensils, napkins, etc.) from the location where the Event is taking place and that items are disposed of properly (trash, compost, and/or recycle containers).
  - b. If food/beverage is not being provided by an Approved Caterer, the Non-Approved Caterer and Allergy signage ([page 12 of this document](#)) must be printed (actual size 8.5x11') and presented on each table where food and/or beverage is displayed.
  - c. It is preferred that food items are procured from a Food Establishment. However, foods prepared at homes are allowed.
  - d. The Event Organizer will need to follow George Mason's [Plastic Free Mason](#), which prohibits selling, providing, or distributing disposable plastic bags, single-use plastic and polystyrene food service containers, plastic straws and cutlery, single-use plastic water bottles and bottled sodas (if canned alternatives are available) to George Mason or on George Mason premises.
  - e. Coca-Cola is the exclusive beverage vendor for George Mason University and Approved Caterers agree to exclusively utilize Coca-Cola products per the pouring rights agreement.
  - f. The Group hosting the Potluck must designate an individual responsible for overseeing food safety (Food Safety Contact). Unless this responsibility is delegated, the default assignment of Food Safety Contact is to the Event Organizer of the Event

in 25Live. This individual is required to be present for the duration of the Event and is responsible for ensuring that proper food safety standards are followed, as outlined in the [Virginia Department of Health Food Safety Basics](#) Virginia Department of Health Food Safety Basics. The individual will print and review the Food Safety Basics ([pages 9 - 11 of this document](#)) and have a printed copy of the Food Safety Basics at the Event as a reference.

7. **Tradeshow/Vendor Fair (Fair)** – A Fair is an exhibition-style Event that highlights companies and/or vendors in a single location to showcase their specific products or services. Vendors are allowed to distribute food and/or beverage items if they follow the procedures below.
  - a. Any food and/or beverage items present at a booth must be procured from a Food Establishment or Approved Caterer. All procedures that apply to Catered Events or Drop-off/Pick-up/Delivery Events must be followed, depending on the food provider(s) used.
  - b. Food and/or beverages distributed from a booth must be pre-packaged and individually sealed, or from commercially-sealed bulk containers. No cooking or combination of ingredients is permitted.
    - i. Food samples cannot be larger than 3.5oz (100 grams). Beverage portions cannot exceed 12oz (350 ml).
    - ii. If food and/or beverage items are served from bulk containers, they can only be served from commercial packaging (pizza box, donut box, beverage container) and individuals serving food and/or beverage from bulk containers must follow all appropriate food handling standards as outlined in the Food Safety Basics document ([pages 9 - 11 of this document](#)).
  - c. If a restaurant, Food Truck, caterer, or vendor wishes to participate in a Fair and plans to prepare food items they must be an Approved Caterer.
  - d. The Event Organizer will need to follow George Mason's [Plastic Free Mason](#), which prohibits selling, providing, or distributing disposable plastic bags, single-use plastic and polystyrene food service containers, plastic straws and cutlery, single-use plastic water bottles and bottled sodas (if canned alternatives are available) to George Mason or on George Mason premises.
  - e. Coca-Cola is the exclusive beverage vendor for George Mason University and Approved Caterers agree to exclusively utilize Coca-Cola products per the pouring rights agreement.
  - f. The Event Organizer is responsible for removing all food items (food, beverages, plates, cups, utensils, napkins, etc.) from the location where the Event is taking place and ensuring that items are disposed of properly (trash, compost, and/or recycle containers).
  - g. If distributing food and/or beverage items, the Event Organizer of the Event in 25Live will be the default Food Safety Contact. This individual is required to be present for the duration of the Event and is responsible for ensuring that proper food safety standards are followed, as outlined in the [Virginia Department of Health Food Safety Basics](#). The individual will print and review the Food Safety Basics ([pages 10-12 of this document](#)) and have a printed copy of the Food Safety Basics at the Event as a reference.
  - h. If food and/or beverage is not being served by an Approved Caterer, then the Non-Approved Caterer and Allergy signage ([page 12 of this document](#)) must be printed (actual size 8.5x11' and in color) and presented on each table where food and/or beverage is displayed.

- i. Any alcohol distribution must be provided by an approved caterer with the proper liquor liability insurance and Virginia ABC License.

## Food Safety Basics

**Source:** [Virginia Department of Health Food Safety Basics](#)

**Instructions for Use:** The Food Safety Contact for an Event is required to be present for the duration of the Event and is responsible for ensuring that proper food safety standards are followed, as outlined in the [Virginia Department of Health Food Safety Basics](#). The individual will print and review the Food Safety Basics below and have a printed copy at the Event as a reference.

Foodborne illness is a common, costly–yet preventable–public health problem. Each year, according to the Centers for Disease Control (CDC), one in six Americans get sick from contaminated foods or beverages. As many as 3,000 people die from foodborne illnesses each year. Although there are many different microbes that cause foodborne illnesses, the CDC has identified these **5 Risk Factors** that are most commonly associated with foodborne illnesses:

1. **Food from an unapproved source**
2. **Improper cooking temperatures**
3. **Inadequate holding temperatures**
4. **Poor personal hygiene, and**
5. **Contaminated equipment and utensils**

### **1. Food from an unapproved source**

What do we mean by approved source? An approved source is a Facility that is inspected by the responsible regulatory agency and meets their standards. Most commonly, this refers to an agency such as the US Food and Drug Administration (FDA) for processed foods that are not meat or poultry or the US Department of Agriculture (USDA) for meat and poultry products. A Food Establishment is permitted to serve food to the consumer and cannot prepare and sell food to another Food Establishment. To further protect yourself when purchasing food, make sure the food is at the proper temperature when purchased, received or delivered, free of signs of pests (insects, rodent droppings, etc.), and that the packaging, if any, is intact.

### **2. Improper cooking temperatures**

Cooking raw foods of animal origin (meat, poultry, eggs, fish, etc.) is one way to kill microorganisms that can be in the food that can make you sick. Microorganisms that can make you sick cannot be seen, tasted, or smelled. Some can survive freezing and cooking. Spoilage microorganisms, on the other hand, make the food look, smell, or taste unappealing.

### This chart shows some of the minimum internal cooking temperatures:

- Poultry (including whole or ground chicken, duck, turkey, stuffing, etc.) – 165 °F for 15 seconds
- Ground meat (excluding poultry) – 155 °F for 15 seconds
- Pork, fish, lamb, or eggs for immediate service – 145 °F for 15 seconds
- Beef Steak (mechanically tenderized)- 155 °F for 15 seconds
- Beef Steak (whole muscle beef) – 145 °F on exterior
- Vegetables or fruits that are cooked and held hot – 135 °F

A good **food thermometer** is a critical piece of equipment for any cook. A digital food thermometer, such as the one in this picture, is accurate and easy to read. You can find these types of thermometers at any restaurant or kitchen supply stores or at stores like Wal-Mart, Target, and most grocery stores.

Remember to clean your thermometer between uses and check the accuracy periodically.



### 3. Inadequate holding temperatures



Bacteria that is found in food, that can make you sick, grow best at temperatures between 41 °F and 135 °F. When you keep cold food cold (at or below 41 °F) and hot food hot (at 135 °F or more) bacteria growth is slowed down. Ready-to-eat food will be safe to eat for up to 7 days after cooking or opening the commercially packaged food (unless dated otherwise by the processor). When you are preparing or serving food make sure to plan ahead so you can avoid letting the food remain in the **TEMPERATURE DANGER ZONE** (41 °F-135 °F) for more than a couple of hours. If food does sit out at room temperature for more than a couple of hours, discard all of the TCS food that remains.

What is a **TCS (Time/Temperature Control for Safety) Food**? Simply stated, it is a food that will support the growth of pathogens (bacteria that can make you sick) if held in the **temperature danger zone** for a period of time. Most people recognize foods like dairy products, meat and poultry, eggs, cooked fruits and vegetables, and seafood as TCS foods. It's important to realize that foods like cut melons, cut tomatoes, bean sprouts, garlic in oil mixtures, and any cooked plant material are also TCS foods. So, once you cut that tomato or melon, remember to get any portion of it that you don't eat right away cooled down to 41 °F or less as quickly as possible and no longer than 4 hours. Keep in mind that it is a lot harder to get foods cold than it is to heat them up! How long does it take you to make a cup of hot tea? How about an ice cube? When you want to cool leftovers from a meal, you can portion them into containers that are shallow and keep the lids off or loose until the food gets cold. Sometimes it makes sense to add ice or frozen vegetables to the food if you are going to make soup, too.

### 4. Poor personal hygiene

There are 3 main components to this risk factor:

### 1. The health of the food handler

A **sick food handler** can easily spread their illness to others that consume the food. If you have vomiting, diarrhea, sore throat with a fever, or jaundice you should not prepare food until you've been symptom free for 24 hours. If you have an infected wound on your hands or exposed arms you need to bandage the wound and, if in a Food Establishment, wear disposable gloves. Food workers diagnosed with an illness caused by a BIG 6 pathogen: *Salmonella* Typhi, nontyphoidal *Salmonella*, Shigellos, Shiga toxin-producing *E. coli* (STEC), Norovirus, or Hepatitis A virus, must report the illness to the manager on duty. In most cases, the worker will be restricted from working until a health practitioner determines that it's safe for the worker to return to work.

### 2. Good handwashing practices

Washing your hands with soap and warm water for 15-20 seconds removes bacteria that you may have picked up on your hands that could be transferred to food or food contact surfaces. Always wash your hands after using the restroom, changing diapers, handling raw foods of animal origin, eating, drinking or smoking, or performing any task that may have contaminated your hands before you return to food preparation activities.

### 3. No bare hand contact with ready-to-eat food (Food Establishment requirement)

As an added protection, Food Establishment food workers are required to avoid bare hand contact with food that is ready-to-eat. This can be done by using utensils, deli paper, gloves, etc. Single use gloves must be discarded after use and may not be reused.

## 5. Contaminated equipment and utensils

There are several ways that food can become contaminated in a Food Establishment. Cross-contamination is when ready-to-eat food comes in contact with a surface or utensil that has been used with raw food of animal origin and hasn't been cleaned and sanitized. The microorganisms from the raw animal food can get on the food that isn't going to be cooked before consumption and make whoever eats that food sick. Use care to separate raw animal foods from foods that are ready-to-eat. Dirty equipment and utensils can also transfer microorganisms to food and cause a foodborne illness. Wares must be clean to sight and touch. In a Food Establishment, wares must be washed in soapy water, rinsed in clear water, sanitized by heat or chemical means, then air dried before reuse and at specified intervals throughout the day, if in continuous use.

## Non-Approved Caterer/Allergen Sign



# This food is not provided by a Mason Approved Caterer

**Consume at your own risk**

These food items may contain the following allergens:



Dairy



Gluten, Wheat



Sesame



Egg



Peanuts



Mustard



Fish



Tree Nuts



Coconut



Shellfish



Soy