

## Food Sanitation

The University of Illinois - Urbana Champaign program for food sanitation follows the Illinois Department of Public Health Food Sanitation Code.

The OSH provides periodic inspections of all University owned or operated facilities, inspections can also be made to operations run by others in University owned facilities.

In addition to periodic inspections, OSH provides education and consultation to University employees and to representatives of University Certified Housing Units on food sanitation.

OSH also discusses food handling safety with groups serving food on University property and provides approvals for occasional service of food as student fundraising events and social events on campus.

Important aspects of Food Sanitation Safety usually discussed include:

- Potentially hazardous food must be handled with strict attention to temperature control. Food must be stored and displayed at safe food temperatures, 41 degrees F. for cold food, 140 degrees F. for hot food to prevent the growth of pathogenic bacteria. Any food displayed to customers without temperature control must be discarded.
- Food that is ready for the consumer should not be handled with bare hands. Food handlers should use utensils, barrier paper or disposable gloves.
- All food handlers need to wash their hands frequently and practice good personal hygiene.
- Potentially hazardous foods need to be thoroughly cooked to destroy pathogenic bacteria that may be present in the food. Poultry and stuffed foods 165 degrees F., pork and ground meats 155 degrees F., eggs and other foods not listed 145 degrees F.
- Food on display needs to be protected from the elements and from the consumer by being covered, wrapped or shielded.

"Potentially hazardous food means any food that consists in whole or in part of milk or milk products, eggs, meat, poultry, fish, shellfish, edible crustacea or other ingredients, including synthetic ingredients, in a form capable of supporting the rapid and progressive growth of infectious or toxigenic organisms."

Additional information for preparing and serving food for groups can be found at the USDA site, [Cooking for Groups, a Volunteers Guide to Food Safety](#). Information for providing food at potluck events is available at the Texas Food Safety web site, ["Potluck Meals, Your Journey to Safe Eating"](#).

Please call OSH (217) 333-1106 or e-mail [p-kerst@uiuc.edu](mailto:p-kerst@uiuc.edu) if you need any further information.

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