



Norwalk Community College

188 Richards Avenue
Norwalk, CT 06854-1655

HANDLING OF FOOD

PLEASE NOTE: THE EVENTS, CAMPUS & COMMUNITY RELATIONS OFFICE RESERVES THE RIGHT TO REVISE THIS POLICY.

FOR ALL FOOD/BAKED GOODS SERVED ON CAMPUS:

- I accordance with the State Health Department, Bake Sales are not allowed. However, the Norwalk Health Department has stated that they will not “close down” a Bake Sale on campus. In addition, the Administration has also agreed to permit Bake Sales for an established NCC Club’s fundraising.**
- All food handlers MUST wear plastic gloves at all times. The person taking the money may NOT handle the food.**
- For home cooked goods, there must be a sign prominently displayed which indicates that the food has been made in homes and not in commercial kitchens which have received a Certificate of Health from the State Health Department.**
- Any food vendor holding a Certificate of Health from the local Health Department is responsible for all safe handling of their food products.**

- When a Club chooses to sell food, it is the responsibility of an Agent of the College (the Director of Student Activities or club advisor) to regularly check the temperature of the food every ½ hour using a professional culinary long stem dial type thermometer. A record must be maintained, signed and submitted to the Events Office after the event.**

- Hot food must be cooked to 165 degrees and cannot drop below 140 degrees. Cold food cannot be held at a temperature above 45 degrees.**

- Food may NOT be left out for longer than 3 hours.**

- Public Health Code documents are available at the Events, Campus & Community Relations Office. Room East 214, 203-857-7268/7216**

- Packaged foods such as baked goods, candy, chips, etc. Qualify for needing a certificate of health from the store they we purchased from.**

11/27/2007