



UC San Diego

Policy & Procedure Manual

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ENVIRONMENT, HEALTH & SAFETY

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ENVIRONMENTAL SANITATION--FOOD SERVICE

I. REFERENCES

- A. California Health and Safety Code, Division 104
- B. California Code of Regulations, Title 17, Public Health

II. POLICY

All food which is sold, displayed, given away, or otherwise dispensed on UCSD property must be obtained from sources approved by Environment, Health and Safety (EH&S) and be dispensed in a manner meeting EH&S requirements and the laws referenced above. This policy is not intended to apply to the use of foods in University authorized dwellings.

III. PROCEDURES

- A. Food vending machines shall meet the standards described in the above codes.
- B. Food vending vehicles may not operate on campus except for those approved to serve contractors during construction work. Any exceptions must be approved by the EH&S Office. All such vehicles must be under permit from the San Diego County Department of Environmental Health Services.
- C. "Outside" caterers must be under permit and inspection of the San Diego County Department of Environmental Health Services.
- D. In addition to meeting the above standards, an owner/operator of food vending machines, food vending vehicles, "outside" caterers, and contract operators of UCSD food facilities shall carry appropriate levels of insurance as required by UCSD Purchasing Services.
- E. Temporary facilities (e.g., student food booths, Staff Association picnic, etc.) dispensing food to the public must be specifically approved by EH&S, and operators must be prepared to provide evidence of such approval. See Blink Website "[Temporary Food Facility Guidelines](#)" for detailed instructions.
- F. Permanent food establishments will be routinely surveyed by the EH&S Office to verify compliance with the above codes. See Blink Website "[Food Facility Inspection at UCSD](#)" for additional details.

IV. RESPONSIBILITY

- A. The person in charge of each food facility shall be responsible to EH&S for maintaining safe and sanitary food service in conformance with the above codes.
- B. It is the responsibility of any administrative unit, before engaging in food dispensing

activities, either with University personnel or through an outside contractor, to obtain the approval of EH&S.

- C.** The Campus Police will enforce, as necessary, that all temporary facilities dispensing food to the public are specifically approved by EH&S, as evidenced by a current permit.
- D.** UCSD Purchasing Services shall, in coordination with the responsible UCSD administrative office, review all contractual arrangements with “outside” food vendors to insure that they carry appropriate levels of insurance.