Food at On-Campus Events

In addition to these food safety tips from the Food & Drug Administration, remember the following when bringing food onto campus:

- Food from off-campus should be fully prepared and obtained from a licensed vendor.
- The amount of food from an off-campus vendor should not exceed $500.00.
- “Potluck” style events with homemade food are strictly prohibited. Food that is obtained prepared from a grocery store or licensed restaurant can be brought in as “potluck” food.

Food from off-campus should not be distributed in a way that suggests that the vendor is a promoter of your organization. Vendor representatives are NOT allowed on campus to distribute their own product unless special permission has been received.

Safe Grilling Tips

- Marinate foods in the refrigerator, never on the kitchen counter or outdoors. If you plan to use the marinade as a sauce on the cooked food separate a portion in advance, never reuse marinade.
- If you are partially cooking food to reduce grilling time, do so immediately before the food goes on the grill.
- Keep “ready” food hot by moving grilled food to a separate container on the side of the grill rack away from the coals, that way it will stay hot but will not overcook.
- When cleaning your grill make sure to check that no foreign objects remain on the grill.
- Cook all food thoroughly. Use a food thermometer to check the internal temperature before serving to ensure the food is safe to eat.
  - Beef, veal and lamb steaks and roasts should be 145°F for medium rare, 160°F for medium and 170°F for well done.
  - Ground pork and ground beef should be 160°F.
  - Ground poultry should be 165°F.
  - Poultry breasts should be 170°F. Whole poultry should be 180°F (take measurement in thigh).
  - Finfish should be 145°F or until the flesh is opaque and separates easily.
  - Shrimp, lobster and crab should have meat that is pearly and opaque.
  - Clams, oysters and mussels are ready when the shells open.

Remember to always have a fire extinguisher available.