



## **PVCC Food Handling Requirements**

Paradise Valley Community College values the health of its students, faculty, staff and the general public who visit the campus. The college recognizes safety as a priority and accepts the responsibility to adequately manage the risks associated with food consumption for those who participate in campus activities.

PVCC Food Handling Requirements are based on the Maricopa County Environmental Health Code and have been established to ensure the highest standards of safe food handling.

All food served on the PVCC campus must be managed following the *PVCC Food Handling Requirements*.

### **Definitions**

- Catering – food prepared at one permitted premise for immediate service and consumption at another location.
- Concessions – The act of selling prepared or prepackaged food.
- Competition Food or Temporary Food Establishment Event - means any event that operates for not more than fourteen (14) consecutive days in which the competitors are vying with one another for profit, prize or position based on one similar type of food prepared by each competitor. Complimentary samples not to exceed 2 ounces may be given to the general public.
- Food Consumption /Private – food consumed on campus by students, faculty and staff during personal time – before/after work hours, lunchtime, breaks
- Food Consumption /Public – food consumed on campus by students, faculty and staff during non-personal time.
- Food Establishment – an operation that stores, prepares, packages, serves, vends, or otherwise provides food for human consumption.
- Food Service Worker – any person who handles, prepares, serves, sells or gives away food for consumption by persons other than his/her immediate family.
- Food Service Worker Certificate – a document approved by Maricopa County certifying that an individual has fulfilled the requirements to work as a Food Service Worker. Maricopa County no longer issues Food Handler Cards. Documentation of food service training must be maintained at the food establishment.
- License – means the permit document issued by the Maricopa County Environmental Services Department that authorizes the operation of a food establishment.
- Pre-Packaged Food – bottled, canned, securely bagged/wrapped, whether packaged in a food establishment or a food processing plant. Does not include a wrapper, carry-out box, or other nondurable container used to contain food for the purpose of facilitating food protection during service and receipt of the food by the consumer.
- Prepared Food – to process commercially for human consumption by manufacturing, packaging, labeling, cooking or assembling.
- Potluck Food – food prepared in a non-licensed kitchen.
- Tasting Event - means an event where there may be an entrance fee or invitation that entitles the patron to food service. Food/beverage vendors shall not have point of sales at their individual stations.

## **Food Handling Requirements**

- All food handling requirements set forth by the Maricopa County Environment Health Code are compulsory for any campus food handling activity. Food intended for private consumption is exempt of these requirements.
- Food Service Worker License - Any employee involved in the handling or preparation of food for official campus business is required to have a current Food Service Worker License.
- Pre-packaged Food Handling – Individually prepackaged food may be consumed or sold at any campus location without the requirement of a food handler’s certificate.
- Food prepared at an unlicensed or home environment cannot be served on campus. Food intended for private consumption is exempt from this requirement.
- Bake sale activity is not permitted where food has been prepared in an unlicensed food establishment or home environment.
- All prepared food served on campus must be transported per the required food transportation guidelines and must be maintained in a secure, climate controlled kitchen location prior to consumption. If an appropriate secure, climate controlled kitchen location is not available food service cannot be provided.
- All catered events, excluding events contracted with Chartwell’s, require a current catering license from the vendor prior to the issuance of a purchase order.
- Campus Contacts
  - The Student Life Department serves as the campus contact for all club and student life activities.
  - The Fiscal Office serves as the campus contact for all other food handling activities.
- Tasting events - may include, but are not limited to, promotional events, tasting events, competition events, conventions, and trade shows. The following requirements must be met for tasting events:
  - The coordinator of the event is responsible for obtaining permits to operate and ensuring all tasting booths are properly equipped and set up before workers handle open foods/beverages.
  - Temporary food establishment permits will be issued for vendors operating at tasting events. All vendors shall comply with the requirements set forth in this section that is applicable to the permit type that has been issued. All temporary food establishment permits shall expire at the termination of the event.
- Accredited Food Handler Training Certificate information:  
<https://www.ansi.org/Accreditation/credentialing/certificate-issuers/AllDirectoryListing?prgID=237,238&statusID=4>
- PVCC Food Handling Requirements are reviewed annually and changes in the Maricopa County Environmental Health Code are used to adjust requirements.