

Some Basic Rules

1. All food must come from licensed and insured suppliers.
2. No food items may be stored on the floor.
3. All foods must be covered and protected unless being prepared or served.
4. All refrigerators must be supplied with readable thermometers.
5. No eating, drinking, or smoking in the preparation kitchen.
6. A hand-washing sink must be present in kitchen.
7. Trash receptacles must be emptied daily.
8. All surfaces and utensils must be effectively cleaned after use.
9. Deep fryers are not permitted.
10. The following food items may not be permitted, please contact Risk Management & Safety for approval:

<i>Chicken</i>	<i>Homemade cookies/cakes/pastries</i>	<i>Shell Fish</i>	
<i>Eggs</i>	<i>Egg Product</i>	<i>Gravies</i>	<i>Salads</i>
<i>Cooked Vegetables (except potatoes)</i>	<i>Puddings</i>	<i>Fish</i>	
<i>Pork</i>	<i>Homemade Sauces</i>		

Please contact Risk Management & Safety at 1-5037 (or email: hafner.4@nd.edu) for further information.

Please send this form to Risk Management & Safety (636 Grace Hall) prior to service.