

# FOOD & BEVERAGE POLICIES

## Alcohol Policy

In accordance with university policy, alcoholic beverages may not be served at student organization events. The presence of alcohol at a student organization event will result in immediate loss of all student organization privileges. This sanction will be enforced for the academic year in which the incident occurs AND the following academic year.

## Bake Sale Guidelines

Taken from [www.dec.state.ak.us/eh/fss/consumers/bakesales.htm](http://www.dec.state.ak.us/eh/fss/consumers/bakesales.htm)

Bake sales are limited to informal activities where cakes, cookies, fruit pies, or similar low-risk foods are sold to the public. They are a one-time, one-location event. These events do not require a permit.

### Guidelines:

- Residential kitchens will not be subject to inspection. However, it is best to use approved (permitted) or organization (church, club) kitchens whenever possible.
- The sponsor should contact the local nearest ADEC District Office prior to the event, with the date and location of the event and types of food to be sold.
- The sponsor should retain a list of who donated what food items in case of any necessary follow up.
- Potentially high-risk foods, such as cream-filled pastries, custards and similar products, and meat, poultry, or fish in the form of salads or sandwiches should not be sold at bake sales. Sale and service of these items require a temporary food service permit.

### Sanitation:

- Prior to preparing any foods, everyone should thoroughly wash their hands with soap and warm water. Handwashing is to be repeated after any act that could contaminate hands, such as coughing, eating, handling garbage, or using the toilet.
- Prior to preparing any foods, all surfaces should be thoroughly cleaned and then sanitized using a 100 ppm bleach solution (1/2 tsp bleach per quart of water).

### Prevention from Cross Contamination:

- Products should be individually wrapped to protect them from contamination while they are being transported, stored, or displayed.
- Tongs or other utensils or tissues should be used for necessary handling of unprotected single units during service.
- For sale of baked goods on more than a one-time, one-location basis, the nearest ADEC Environmental Sanitation and Food Safety office should be contacted. The operation may fall under the food processing requirements.

*These are guidelines only and do not supersede compliance with 18 AAC 31.*

**A Bake Sale Data Sheet must be completed and submitted to the Wood Center Scheduling Office at least 5 days prior to the Bake Sale Event.** Forms are available at [www.alaska.edu/woodcenter/leadership/organizations/forms/](http://www.alaska.edu/woodcenter/leadership/organizations/forms/)

## Food Liability Release Form

If you are using an outside or off-campus food vendor to provide food for your event, you must get approval from Dining Services first. Complete a Food Liability Release Form and fax it to 474-5707 at least two weeks prior to your event. Forms are available at [www.alaska.edu/woodcenter/leadership/organizations/forms/](http://www.alaska.edu/woodcenter/leadership/organizations/forms/)