

ANR Food Safety Guidelines

Updated February 5, 2008

Keeping food safe is a priority for all University of California events where food is served. Recognizing the risks that exist at Cooperative Extension (UCCE) or Research & Extension Center (REC) sponsored events if current food safety recommendations are not followed; ANR has established the following food safety guidelines.

Any food-related activities, such as potlucks and taste testing, involve the risk of food borne illnesses. While not all cases are avoidable, most foodborne illness results from the mishandling of food and can be prevented with proper education. The food safety goal of the ANR Office of Risk Services is to minimize the risk of foodborne illness at all ANR functions that prepare and/or serve food. The goal is met by regularly educating and informing staff and volunteers of safe food handling and preparation guidelines.

To ensure that this education and information is provided throughout the state, ANR requires at least one career employee in each county/REC/program that prepares and/or serves food to be trained as a food safety trainer. Approved curriculums are the current edition of the “Make It Safe Keep It Safe” Curriculum, any food safety certification program that is recognized by the State of California, or other “Train the Trainer” curriculum approved by the Office of Risk Services and the Food Safety Workgroup. Each county/program trainer should attend approved training at least once every 3 years. To meet this requirement, Food Safety Workgroup members will conduct at least one training each year in the state, so that each region receives training at least once every 3 years. This schedule is a minimum requirement, and more training sessions will be conducted as resources are available.

This trained employee at each location is responsible for conducting annual training of all staff and volunteers who prepare and/or serve food, including nutrition educators, 4-H leaders, and Master Gardeners. This employee is also responsible for ensuring that current resource materials on food safety are available in their counties/program areas.

If no employee is assigned to this role, the County Director or Center Director shall be responsible for food safety education and information at the specific UCCE or REC location.

The UCCE Food Safety Workgroup is the University-approved source of curriculums for food safety training and assistance for ensuring that counties and/programs fulfill their food safety training requirements.

In addition to these guidelines, each county/REC/program should be familiar with the regulations of their local (city and/or county) public health department when food is prepared and/or distributed to the public and should consult with this department to ensure they are in compliance with all regulations.

For additional information or clarification concerning these guidelines, please consult:

- UCCE Food Safety Workgroup: Christine Bruhn (cmbruhn@ucdavis.edu) or Maria Giovanni (megiovanni@ucdavis.edu)
- ANR Office of Risk Services: <http://ucanr.org/risk>
- ANR Office of Environmental Health & Safety: <http://safety.ucanr.org>

The following resources are also provided by ANR to promote food safety:

UC Davis Food Safety: <http://ucfoodsafety.ucdavis.edu>

Food Safety and Inspection Service: www.fsis.usda.gov

Government Food Safety Information: www.foodsafety.gov

Food and Drug Administration: www.cfsan.fda.gov

Centers for Disease Control and Prevention: www.cdc.gov/foodsafety

Partnership for Food Safety Education: www.fightbac.org

UC Food Safety Website: <http://groups.ucanr.org/ucfoodsafety/>

Food Safe: <http://foodsafe.ucdavis.edu/>

Sea Grant (Seafood Safety): <http://seafood.ucdavis.edu/>