

Permit to Sell/Serve Food on Campus

1. Organization involved: *Southeast Ohio / West Virginia Swim League*
2. Responsible person /tel. Number: *Jon Reidler – (614) 249-0472 (work) – reidlej@seowvswim.org*
3. Name of food serving event: *SEOWV League Championship Swim Meet*
4. Location of proposed sale/serving: *Aquatic Center – second floor and hospitality room for coaches and officials.*
5. Date and time frame: *July 14 – 8AM through July 15 – 5 PM*
6. Food and beverages to be offered: *Pre-made cold sandwiches (by the teams), sloppy joes, shredded chicken, coffee, nacho cheese & chips, hot dogs, pizza, pasta salad, canned pop, bottled (plastic) water, muffins, donuts, bagels with cream cheese, cookies, brownies, granola bars, and regular retail items like individually packaged fruit/vegetables and candy.*
7. Where will foods/beverages be purchased and prepared? *Pizza will be regularly delivered from a local vendor. Cold sandwich items will be prepared in advance by the teams, wrapped and sold individually. Hot items to be warmed in a crock pots or electric warming trays on-site. Grocery items will be purchased by teams at various retail vendors.*
8. How will foods be kept hot or cold, as necessary, and how will they be protected from contamination during transportation, display and serving? *All cold items will be in ice chests for delivery and storage at the facility. Hot items will be warmed at the site. Storage ice is not for consumption.*
9. What are your plans for hand washing? *Standard care for food handling, using the bathrooms at the pool As requested by OU, moist towelettes for convenience.*
10. Date submitted: *July 9, 2007*

(Do not write below this line)

E.H.&S. Comments : **Please provide spare, clean serving utensils. Please consider providing a metal-stem food thermometer to assure that the hot foods are kept at 135° F. or above. Don't allow potentially hazardous foods to remain at room temperature for more than two hours. Properly dispose of leftover hot food at the end of each day, or rapidly cool it for later re-heating to at least 165°F. Keep the area free of related food debris and litter.**

Approved: Sam Hanson Date: July 3, 2007 and July 9, 2007

Display This Permit at the Site of Food Service
(Subject to Revocation for Non-Compliance)