

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: *March 7, 2008 – 6 PM through March 9, 2008 – 6 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, 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: *January 27, 2008*

(Do not write below this line)

E.H.&S. Comments : Prepare cold sandwiches, sloppy joe, and shredded chicken as close to the actual days of serving as possible (preferably same-day). Provide a food thermometer to verify that the hot foods are being held at 135°F. or above. Pre-made sloppy joe and shredded chicken should be initially re-heated to at least 165°F. Do provide “pop-up” wipes for on-site handwashing and clean-up convenience. Please provide spare, clean cooking and serving utensils. Clean up any food/beverage spills. Properly dispose of leftovers.

Approved: Edward “Sam” Hanson

January 28, 2008

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