

## 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@yahoo.com*
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 6, 2010 – 7 AM through March 7, 2010 – 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 28, 2010*

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(Do not write below this line)

E.H.&S. Comments : You can also provide hand sanitizer rather than the moist towelettes if you desire. Hot food must be held at 135°F or higher and the temperature must be checked with food thermometers every hour (sloppy joes and shredded chicken are high risk items for food borne illness and if the temperature drops below 135°F should be discarded). No bare hand to ready-to-eat food contact, if you are having servers they must wear disposable plastic gloves. Please provide extra serving utensil in case any are dropped/contaminated. Good luck with your event if you have any questions please contact me.

**Approved: Chad M. Keller 1/29/2010**

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