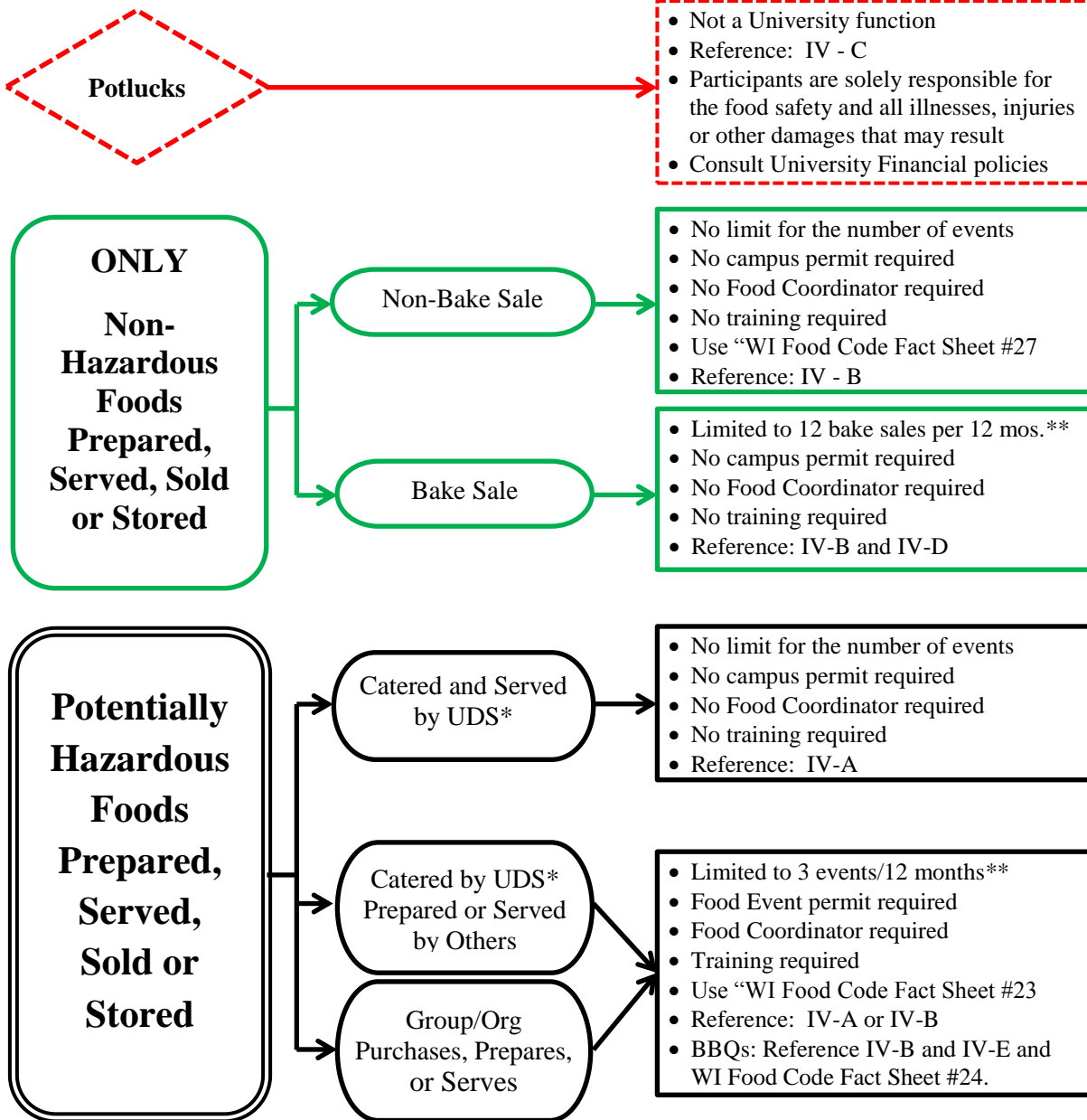


**APPENDIX C UWS FOOD SAFETY POLICY GUIDE**  
**Follow all UW-Superior Financial and Risk Management Policies**

**Food Event Type**

**Requirements**



**Non-hazardous foods** are foods that do not require heat or refrigeration to retard spoilage in normal serving times and do not meet the definition of a potentially hazardous food. Examples include beverages such as bottled water or soft drinks, coffee, potato chips, popcorn, bagels, donuts, cookies, muffins or other similar baked goods, and pre-packaged foods in their original container (e.g. – a candy bar).

**Potentially Hazardous Foods** are foods that require temperature control (heat or refrigeration) to limit pathogenic microorganism growth or toxin formation. Examples: foods containing milk or milk products, eggs, meat, poultry, fish, shellfish, seafood, mushrooms, or other ingredients including synthetic ingredients that can support pathogen growth; certain plant products like potatoes, legumes, rice, sprouts, cut cantaloupes and melon.

\*UDS means University Dining Service

\*\*Groups that hold more than 3 food events serving Potentially Hazardous Foods or more than 12 bake sales per 12-month period will require a Temporary Food Stand License from Douglas County.