



Dalton State College
 Environmental Health, Occupational Safety & Risk Management
 650 College Drive
 Dalton, GA 30720
 Ph: 706-272-4463 Fax: 706-272-4688

EVENT FOOD SAFETY

Dalton State College has a duty to protect its students and guests from food borne pathogens. Any group or individual that plans on serving food on campus is required to complete a food safety plan. Also, under no circumstances will any group/individual be permitted to charge for food. If at any time the food is charged for, the group will be required to secure a Food Service Permit from the Whitfield County Dept. of Health and pay the required fee for said permit.

Group/Department Information

Group/Dept. Name: _____
 Organization President or Dept. Head: _____
 Faculty Advisor: _____

Event Information

Name of Event: _____
 Event Coordinator: _____
 Email: _____
 Phone: _____
 Event Type: _____
 Date: _____
 Time: _____
 Location, Attendance: _____
 Activities: _____

Food Safety

Who is the food supplier? _____

(Note: if the food is being provided by the college's contracted food service, or another licensed food vendor no additional information is required.)

List all foods that will be served: _____
 (include all consumables, _____
 including drinks, ice, garnishes, _____
 toppings, condiments) _____

This form needs to be signed by the person in charge of the event.

Contact Person: _____ Date: _____

This form need to be submitted to:

DSC Environmental Health, Occupational Safety & Risk Management (Health Professions 306)

DSC Event Management Coordinator (Pope-Lower Level/Campus Services Office)

Submit a minimum of 2 weeks prior to the event for review and approval.

Contact DSC Environmental Health, Occupational Safety & Risk Management for any questions:

E-mail: prtate@daltonstate.edu Phone: 706-272-4463

** If the food is being prepared by some other source, other than the contract food service or another licensed vendor, then the event sponsor needs to complete the second page of this form and submit it to EH&OS.



If the food is being prepared by some other source other than the contract food service or another licensed vendor then the following information needs to be provided:

If your group plans on cooking food, please answer the following questions.

Prepare a statement (can be narrative or bullet), which answers the following questions:

1. Who, when and where will the food be purchased?

2. Where and how will the raw food be stored?

3. Who will prepare (slice, season, etc.) the raw food? What measures will be taken to avoid contamination?

4. How will the prepared food be protected prior to cooking? How will it be refrigerated?

5. Who will cook the food? What measures will be taken to avoid contamination?

6. To what temperature will you cook the food? How will you determine the internal temperatures?

7. How will the cooked foods be protected from the raw foods?

8. Who will serve the foods? What measures will be in place to avoid contamination?

9. What measures will be in place to avoid contamination of the cooked foods?
