I. PURPOSE AND SCOPE

The University of Houston food service facilities are subject to state, city, and University of Houston System rules and regulations. University of Houston policies and procedures are developed to ensure compliance with these regulatory authorities.

The purpose of the Food Sanitation Program is to protect the University of Houston faculty, staff, students, and visitors by providing safe, sanitary, and healthful food facilities on campus.

The Food Service Sanitation Program shall apply to all food facilities on the University of Houston campus. These approved food facilities shall include, but not be limited to residential cafeterias, delicatessens, caterers, food carts, vending machines, temporary food service facilities, dairy product food service, and any other facility where food is prepared or served for either on or off campus consumption.

II. POLICY STATEMENT

It is the policy of the University of Houston to provide safe, sanitary, and healthful food service facilities on this campus. The food service sanitation program will ensure a safe and sanitary environment by establishing the responsibilities and requirements for all food service facilities on campus and through the inspection process which will monitor compliance with city, state and federal health rules and regulations.

III. OBJECTIVES

A. To reduce the incidence of food borne diseases on the University of Houston campus.

B. To ensure high quality sanitary practices at all food facilities on campus.

C. To increase surveillance of food facilities by more frequent visits to trouble spots.

D. To provide continuing education to all food service managers and employees.

E. To provide updated information from the Food and Drug Administration and the Texas Department of Health on food handling, food borne illness, pest control and sanitary practices.
F. To ensure all food service supervisors, managers, and persons in charge have attended the City of Houston, Health and Human Services, Consumer Health Division, Food Service Manager's Certification Course. They must maintain a current Food Service Manager's Certificate.

G. To review and accept other types of Food Service Managers Certification’s that have been deemed equivalent to the City of Houston Certification Course, and to ensure that those certifications remain current.

IV. RESPONSIBILITIES

Responsible Party: Food Safety Specialist, University of Houston, Department of Public Safety.

The Enforcement Action Forms are to be used only by the Safety Specialist in the event food is not considered fit for human consumption or equipment is not maintained in proper working condition.