

## Temporary Food Permit Frequently Asked Questions (FAQ):

1. I clicked on the link to take the training but it won't let me proceed. What should I do?

Answer: Your event date *is less than full two business days* away and the deadline for permit applications is *least two full business days* before your event. Consider serving non-perishable foods at your event or changing the date of your event.

2. Why is milk and milk in Boba tea considered non-perishable?

Answer: For the purposes of the temporary food permit, tapioca-based drinks, milk, real whipped cream/dairy toppings, shave ice, snow cones, and ice cream will be considered non-perishable because of the nature of the foods and necessity to keep these foods cold while storing and serving. Non-frozen foods that *contain* milk are more likely to not be stored or handled properly.

3. I received an email from EH&S indicating my permit was denied. Who can I talk to about this?

Answer: Contact the Office of Campus Organizations, Vincent Vigil, (949) 824-7759, and consider serving non-perishable foods at your event.

4. I thought that some of foods listed in the non-perishable foods list should be refrigerated. Why are they listed as non-perishable?

Answer: For the purposes of the temporary food permit, and because of the low risk of food borne illness that the food poses, these foods (e.g. hummus, samosas, boba drinks, etc.) are listed under the non-perishable category and therefore, do not need a permit.

5. Are there any general guidelines on what a non-dairy product is?

Answer: A non-dairy product will have a label that clearly states that it is "non-dairy".

6. Why are only "cut melons", and not other kinds of cut fruit, required to be kept in ice?

Answer: The Food and Drug Administration (FDA) classifies melons as perishable foods. According to the FDA, the interior of the melon meat can support bacterial growth. Thoroughly washing the exterior (rind) surface of the melons and keeping them on ice, eliminates this risk.