

117 Draper Hall 40 Campus Center Way Amherst, MA 01003-9244 Telephone: (413) 545- 2682

> Fax: (413) 545-2600 www.ehs.umass.edu

## **TEMPORARY CATERING EVENT NOTIFICATION FORM**

The University of Massachusetts, Amherst has a strong commitment to food safety and requires that all caterers and temporary food establishments adhere to the same standards of excellence.

Your food establishment much be registered on the **Approved Caterer/Vendor Listing**. If you do not have an active application, please follow the directions for submitting an *Application for Temporary Caterers & Vendors* and required documentation.

The **Approved Caterer/Vendor Listing** and the application are found here: <a href="http://ehs.umass.edu/outside-caterervendor-food-waivers">http://ehs.umass.edu/outside-caterervendor-food-waivers</a>

This form should be filled out by a University a	roup member and their Caterer for each food event.	
Food Establishment Name:	Approved Caterer ID: _UMA	
Food Establishment Address:	Phone:	
Caterer's Contact Name:	Contact's Cell:	
EVENT INFORMATION:		
Select one: ☐ Food will be picked up	☐ Food will be delivered by the caterer	
Group Name:	Group Food Contact Name:	
Name of the event:	Date of the event:	
Start Time of the event:	Number of People Attending:	
Campus Location of event (Room/Building): _		
•	ds (PHF) and the individual cooking requirements for these foods. (Please att ote all ingredients on the last page and put an asterisk* by the <u>allergens</u> .	acn
Potentially Hazardous Foods (PHF)	Cooking Requirements	
1.		
2.		
3.		
4.		
5.		
6.		
TIME IS NOT TO EXCEED 2 HOURS:  Time food will be Delivered:	Set-up: Removed:	



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escribe how <b>Hot PHFs</b> will be held <b>at 140°F or above:</b>	
During transit:	_
During service at the event:	_
escribe how <b>Cold PHFs</b> will held <b>at 41°F or below</b> :	
During transit:	_
During service at the event:	
plain your corrective action if any Cold PHF is above 41°F or Hot PHF is below 140°F?	_
certified food manager will be on-site but will not serve the food: $\Box$ Yes $\Box$ No	
ood Allergy Awareness labels will be present:   Yes   No	
I agree to provide accurate food thermometers, alcohol wipes, sanitizer solution and test strips, cambro units and chaffing unifor proper temperature control, serving utensils and gloves.  I agree that I will not serve the food. (Student volunteers may serve).  I agree that all foods shall be discarded after two hours. No leftovers are allowed.  I agree that Foods not meeting the required food safety temperature or otherwise deemed unsuitable shall be immediately discarded and further return to the University, as a caterer shall not be allowed. All PHF/TCS foods are required to arrive cold 41° or lower, or hot at 140° or higher.  Any corrective action or intervention by Auxiliary Enterprises shall result in a fee for service of made payable to the University Massachusetts.  I understand that Environmental Health and Safety may conduct an inspection at any time and may revoke the Temporary Catering Food Establishment ("approval") Permit at any time without any prior notice and for any reason.  Igning this application indicates that you and your business shall comply with the Massachusetts Regulations for Food stablishments, the Federal Food Code, and all EH&S and University policies. Your signature hereby releases the University of assachusetts and its employees from any liability or illness or damage which may occur as a result of bringing your food to camp	at of
int Name: Date:	
gnature of Applicant:	
Please submit your application and required documentation via email, fax, or by mail to:  Email to: foodwaiver@ehs.umass.edu  Fax to: (413) 545-2600  Mail to: EH&S - Environmental Health Services, 117 Draper Hall, 40 Campus Center Way, Amherst, MA 01003-9244	
or Office Use Only:	
n Approved Listing: Y / N Approval Initials: Date:	
otes:	

- Ingredients Listing -

UNIVERSITY of MASSACHUSETTS - AMHERST Environmental Health & Safety Environmental Health Program 117 Draper Hall, 40 Campus Center Way Amherst, MA 01003-9244

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## LIST OF MAIN INGREDIENTS IN EACH FOOD ITEM

Group Name:		Event Name:		
Contact Name:		Date of Event:		
_	(Student Group or Department) er will send a PDF to <u>foodwaive</u>		s an alternative to filling out this form.	
FOOD ITEM:				
FOOD ITEM: INGREDIENT:	S			
FOOD ITEM:	9			
INGREDIENTS	<b></b>			

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