<table>
<thead>
<tr>
<th>Type of Food Event</th>
<th>Maximum Attendees</th>
<th>Allowable Foods</th>
<th>Process Steps</th>
<th>Pre-requisite oversight</th>
<th>Required Training</th>
<th>Onsite FS Consultant / PIC</th>
<th>Volunteer to Attendee Ratio</th>
<th>Hand Washing</th>
<th>Electricity</th>
<th>Ware Washing</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Non-TCS Foods</strong></td>
<td></td>
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<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>1. Pre-packaged Foods</td>
<td>n/a</td>
<td>Pre-packaged candy, bags of chips, commercial doughnuts/cookies, bottled soda and juice.</td>
<td>Receive - Serve</td>
<td>SAI</td>
<td>n/a</td>
<td>No</td>
<td>1/25</td>
<td>Hand sanitizing wipes acceptable</td>
<td>No</td>
<td>No</td>
</tr>
<tr>
<td>2. Concessions</td>
<td>n/a</td>
<td>Student Affairs Cotton candy and popcorn</td>
<td>Receive - Prepare (popcorn/cotton candy machine) - Serve</td>
<td>SAI</td>
<td>n/a</td>
<td>No</td>
<td>1/25</td>
<td>Hand sanitizing wipes acceptable</td>
<td>Yes</td>
<td>No</td>
</tr>
<tr>
<td>3. Bake Sales</td>
<td>n/a</td>
<td>Cookies, brownies, doughnuts, muffins, cakes, and turnovers</td>
<td>Receive - Store - Prepare - Bake - Serve</td>
<td>SAI / OWL</td>
<td>Training</td>
<td>No</td>
<td>1/25</td>
<td>Hand sanitizing wipes acceptable</td>
<td>No</td>
<td>No</td>
</tr>
<tr>
<td>4. Potluck</td>
<td>&lt; 10 people; no attendee fees charged</td>
<td>Unlimited</td>
<td>Receive - Store - Prepare - Cook - Cool - Reheat - Hot/Cold Hold - Serve</td>
<td>SAI / ServSafe / Allergy (AUX)</td>
<td>Yes</td>
<td>1/10</td>
<td>Hand sanitizing wipes acceptable</td>
<td>Yes</td>
<td>No</td>
<td></td>
</tr>
<tr>
<td>5. Simple BBQ</td>
<td>&lt; 100 people; no attendee fees charged</td>
<td>Pre-cut watermelon, cheese, buns/rolls, water/soda, chips, condiments, Pre-cooked sausage, hotdogs, and veggie burgers</td>
<td>Receive - Store - Prepare - Hold - Serve</td>
<td>AUX / ServSafe / Allergy (AUX)</td>
<td>Yes</td>
<td>1/15</td>
<td>Temporary HW station set up</td>
<td>No</td>
<td>Single use / single service equipment and utensils. Sanitizing wipes must be available.</td>
<td></td>
</tr>
<tr>
<td>6. Complex BBQ</td>
<td>&lt; 100 people; no attendee fees charged</td>
<td>Same as those foods allowed from 5. Simple BBQ plus pre-formed hamburgers, pre-cut pork roast or ribs, pre-cut chicken, etc.</td>
<td>Receive - Store - Prepare - Cook/Reheat - Hold - Serve</td>
<td>AUX / ServSafe / Allergy (AUX)</td>
<td>Yes</td>
<td>1/10</td>
<td>Temporary HW stations with hot water. Two HW stations need for &gt;50 attendees</td>
<td>No</td>
<td>Commercial dish machine or 3-bay sink within 100 feet.</td>
<td></td>
</tr>
<tr>
<td><strong>TCS Foods</strong></td>
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<td></td>
<td></td>
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</tr>
<tr>
<td>7. Other - TCS Foods with Auxiliary Enterprises Assistance</td>
<td>n/a</td>
<td>Unlimited</td>
<td>Unlimited</td>
<td>AUX / ServSafe / Allergy (AUX Trainer)</td>
<td>Yes</td>
<td>Unlimited</td>
<td>Hand washing sinks required</td>
<td>Yes</td>
<td>Commercial dish machine or 3-bay sink</td>
<td></td>
</tr>
<tr>
<td><strong>Outside Catering/Vendor</strong></td>
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<td></td>
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</tr>
<tr>
<td>8. Outside Catering</td>
<td>&lt; 300</td>
<td>Unlimited</td>
<td>Unlimited</td>
<td>AUX / SAI / OWL Training (All student volunteer servers)</td>
<td>Yes</td>
<td>1/10</td>
<td>Hand sanitizing wipes acceptable</td>
<td>No</td>
<td>No</td>
<td></td>
</tr>
</tbody>
</table>

Contact Auxiliary Enterprises first for Food Event Types #5 - 8.

Food Waiver: Food Event Types for Non-UMass Provided Food - Considerations

Non-TCS Foods - Pre-packaged foods, Concessions & Bake Sales

- **1. Pre-packaged Foods**
  - Must be purchased at a licensed commercial food establishment.
  - Allowable Foods: Pre-packaged candy, bags of chips, commercial doughnuts/cookies, bottled soda and juice.
  - Process Steps: Receive - Serve
  - Pre-requisite oversight: SAI
  - Required Training: n/a
  - Onsite FS Consultant / PIC: No
  - Volunteer to Attendee Ratio: 1/25
  - Hand Washing: Hand sanitizing wipes acceptable
  - Electricity: No
  - Ware Washing: No

- **2. Concessions**
  - Allowable Foods: Student Affairs Cotton candy and popcorn
  - Process Steps: Receive - Prepare (popcorn/cotton candy machine) - Serve
  - Pre-requisite oversight: SAI
  - Required Training: n/a
  - Onsite FS Consultant / PIC: No
  - Volunteer to Attendee Ratio: 1/25
  - Hand Washing: Hand sanitizing wipes acceptable
  - Electricity: Yes
  - Ware Washing: No

- **3. Bake Sales**
  - Allowable Foods: Cookies, brownies, doughnuts, muffins, cakes, and turnovers
  - Process Steps: Receive - Store - Prepare - Bake - Serve
  - Pre-requisite oversight: SAI
  - Required Training: OWL Training
  - Onsite FS Consultant / PIC: No
  - Volunteer to Attendee Ratio: 1/25
  - Hand Washing: Hand sanitizing wipes acceptable
  - Electricity: No
  - Ware Washing: No

- **4. Potluck**
  - Allowable Foods: Unlimited
  - Process Steps: Receive - Store - Prepare - Cook - Cool - Reheat - Hot/Cold Hold - Serve
  - Pre-requisite oversight: SAI
  - Required Training: ServSafe / Allergy
  - Onsite FS Consultant / PIC: Yes
  - Volunteer to Attendee Ratio: 1/10
  - Hand Washing: Hand sanitizing wipes acceptable
  - Electricity: Yes
  - Ware Washing: No

- **5. Simple BBQ**
  - Allowable Foods: Pre-cut watermelon, cheese, buns/rolls, water/soda, chips, condiments, Pre-cooked sausage, hotdogs, and veggie burgers
  - Process Steps: Receive - Store - Prepare - Hold - Serve
  - Pre-requisite oversight: AUX
  - Required Training: ServSafe / Allergy (AUX)
  - Onsite FS Consultant / PIC: Yes
  - Volunteer to Attendee Ratio: 1/15
  - Hand Washing: Temporary HW station set up
  - Electricity: No
  - Ware Washing: Single use / single service equipment and utensils. Sanitizing wipes must be available.

- **6. Complex BBQ**
  - Allowable Foods: Same as those foods allowed from 5. Simple BBQ plus pre-formed hamburgers, pre-cut pork roast or ribs, pre-cut chicken, etc.
  - Process Steps: Receive - Store - Prepare - Cook/Reheat - Hold - Serve
  - Pre-requisite oversight: AUX
  - Required Training: ServSafe / Allergy (AUX)
  - Onsite FS Consultant / PIC: Yes
  - Volunteer to Attendee Ratio: 1/10
  - Hand Washing: Temporary HW stations with hot water. Two HW stations need for >50 attendees
  - Electricity: No
  - Ware Washing: Commercial dish machine or 3-bay sink within 100 feet.

- **7. Other - TCS Foods with Auxiliary Enterprises Assistance**
  - Allowable Foods: Unlimited
  - Process Steps: Unlimited
  - Pre-requisite oversight: AUX
  - Required Training: ServSafe / Allergy (AUX Trainer)
  - Onsite FS Consultant / PIC: Yes
  - Volunteer to Attendee Ratio: Unlimited
  - Hand Washing: Hand washing sinks required
  - Electricity: Yes
  - Ware Washing: Commercial dish machine or 3-bay sink

- **8. Outside Catering**
  - Allowable Foods: < 300
  - Process Steps: Receive - Store - Prepare - Cook - Cool - Reheat - Hot/Cold Hold - Serve
  - Pre-requisite oversight: AUX / SAI
  - Required Training: OWL Training (All student volunteer servers)
  - Onsite FS Consultant / PIC: Yes
  - Volunteer to Attendee Ratio: 1/10
  - Hand Washing: Hand sanitizing wipes acceptable
  - Electricity: No
  - Ware Washing: No

Contact Auxiliary Enterprises first for Food Event Types #5 - 8.

Non-TCS Foods - Pre-packaged foods, Concessions & Bake Sales

- **1. Pre-packaged Foods**
  - Allowable Foods: Pre-packaged candy, bags of chips, commercial doughnuts/cookies, bottled soda and juice.
  - Process Steps: Receive - Serve
  - Pre-requisite oversight: SAI
  - Required Training: n/a
  - Onsite FS Consultant / PIC: No
  - Volunteer to Attendee Ratio: 1/25
  - Hand Washing: Hand sanitizing wipes acceptable
  - Electricity: No
  - Ware Washing: No

- **2. Concessions**
  - Allowable Foods: Student Affairs Cotton candy and popcorn
  - Process Steps: Receive - Prepare (popcorn/cotton candy machine) - Serve
  - Pre-requisite oversight: SAI
  - Required Training: n/a
  - Onsite FS Consultant / PIC: No
  - Volunteer to Attendee Ratio: 1/25
  - Hand Washing: Hand sanitizing wipes acceptable
  - Electricity: Yes
  - Ware Washing: No

- **3. Bake Sales**
  - Allowable Foods: Cookies, brownies, doughnuts, muffins, cakes, and turnovers
  - Process Steps: Receive - Store - Prepare - Bake - Serve
  - Pre-requisite oversight: SAI
  - Required Training: OWL Training
  - Onsite FS Consultant / PIC: No
  - Volunteer to Attendee Ratio: 1/25
  - Hand Washing: Hand sanitizing wipes acceptable
  - Electricity: No
  - Ware Washing: No

- **4. Potluck**
  - Allowable Foods: Unlimited
  - Process Steps: Receive - Store - Prepare - Cook - Cool - Reheat - Hot/Cold Hold - Serve
  - Pre-requisite oversight: SAI
  - Required Training: ServSafe / Allergy
  - Onsite FS Consultant / PIC: Yes
  - Volunteer to Attendee Ratio: 1/10
  - Hand Washing: Hand sanitizing wipes acceptable
  - Electricity: Yes
  - Ware Washing: No

- **5. Simple BBQ**
  - Allowable Foods: Pre-cut watermelon, cheese, buns/rolls, water/soda, chips, condiments, Pre-cooked sausage, hotdogs, and veggie burgers
  - Process Steps: Receive - Store - Prepare - Hold - Serve
  - Pre-requisite oversight: AUX
  - Required Training: ServSafe / Allergy (AUX)
  - Onsite FS Consultant / PIC: Yes
  - Volunteer to Attendee Ratio: 1/15
  - Hand Washing: Temporary HW station set up
  - Electricity: No
  - Ware Washing: Single use / single service equipment and utensils. Sanitizing wipes must be available.

- **6. Complex BBQ**
  - Allowable Foods: Same as those foods allowed from 5. Simple BBQ plus pre-formed hamburgers, pre-cut pork roast or ribs, pre-cut chicken, etc.
  - Process Steps: Receive - Store - Prepare - Cook/Reheat - Hold - Serve
  - Pre-requisite oversight: AUX
  - Required Training: ServSafe / Allergy (AUX)
  - Onsite FS Consultant / PIC: Yes
  - Volunteer to Attendee Ratio: 1/10
  - Hand Washing: Temporary HW stations with hot water. Two HW stations need for >50 attendees
  - Electricity: No
  - Ware Washing: Commercial dish machine or 3-bay sink within 100 feet.

- **7. Other - TCS Foods with Auxiliary Enterprises Assistance**
  - Allowable Foods: Unlimited
  - Process Steps: Unlimited
  - Pre-requisite oversight: AUX
  - Required Training: ServSafe / Allergy (AUX Trainer)
  - Onsite FS Consultant / PIC: Yes
  - Volunteer to Attendee Ratio: Unlimited
  - Hand Washing: Hand washing sinks required
  - Electricity: Yes
  - Ware Washing: Commercial dish machine or 3-bay sink

- **8. Outside Catering**
  - Allowable Foods: < 300
  - Process Steps: Receive - Store - Prepare - Cook - Cool - Reheat - Hot/Cold Hold - Serve
  - Pre-requisite oversight: AUX / SAI
  - Required Training: OWL Training (All student volunteer servers)
  - Onsite FS Consultant / PIC: Yes
  - Volunteer to Attendee Ratio: 1/10
  - Hand Washing: Hand sanitizing wipes acceptable
  - Electricity: No
  - Ware Washing: No