

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

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

Type of Food Event	Maximum Attendees	Allowable Foods	Process Steps	Pre-requisite oversight	Required Training	Onsite FS Consultant / PIC	Volunteer to Attendee Ratio	Hand Washing	Electricity	Ware Washing	
Non-TCS Foods - Pre-packaged foods, Concessions & Bake Sales											
Non-TCS Foods	1. Pre-packaged Foods Must be purchased at a licensed commercial food establishment.	n/a	Pre-packaged candy, bags of chips, commercial doughnuts/cookies, bottled soda and juice.	Receive - Serve	SAI	n/a	No	1/25	Hand sanitizing wipes acceptable	No	No
	2. Concessions Cotton candy and popcorn from the Student Affairs office ONLY.	n/a	Student Affairs Cotton candy and popcorn	Receive - Prepare (popcorn/cotton candy machine) - Serve	SAI	n/a	No	1/25	Hand sanitizing wipes acceptable	Yes	No
	3. Bake Sales Non-TCS foods ONLY.	n/a	Cookies, brownies, doughnuts, muffins, cakes, and turnovers	Receive - Store - Prepare - Bake - Serve	SAI	OWL Training	No	1/25	Hand sanitizing wipes acceptable	No	No
Potluck ≤ 10 people											
TCS Foods	4. Potluck All attendees must prepare a small amount of food to share at a communal meal; no attendee fees allowed.	≤ 10 people; no attendee fees charged	Unlimited	Receive - Store - Prepare - Cook - Cool - Reheat - Hot/Cold Hold - Serve ≤ 10	SAI	ServSafe / Allergy	Yes	1/10	Hand sanitizing wipes acceptable	Yes	No
	Simple BBQ ≤ 100 people										
	5. Simple BBQ Same day food prep with cook/reheat steps. No raw animal foods allowed.	≤ 100 people; no attendee fees charged	Pre-cut watermelon, cheese, buns/rolls, water/soda, chips, condiments Pre-cooked sausage, hotdogs, and veggie burgers	Receive - Store - Prepare - Hold - Serve Receive - Store - Prepare - Cook/Reheat - Hold - Serve	AUX	ServSafe / Allergy (AUX)	Yes	1/15	Temporary HW station set up	No	Single use / single service equipment and utensils. Sanitizing wipes must be available.
	Complex BBQ ≤ 100 people										
	6. Complex BBQ Same day food prep with cook/reheat. Raw animal foods allowed.	≤ 100 people; no attendee fees charged	Same as those foods allowed from 5. Simple BBQ plus pre-formed hamburgers, pre-cut pork roast or ribs, pre-cut chicken, etc.	Receive - Store - Prepare - Cook/Reheat - Hold - Serve	AUX	ServSafe / Allergy (AUX)	Yes	1/10	Temporary HW stations with hot water. Two HW stations need for >50 attendees	No	Commercial dish machine or 3-bay sink within 100 feet.
Other											
7. Other - TCS Foods with Auxiliary Enterprises Assistance	n/a	Unlimited	Unlimited	AUX	ServSafe / Allergy (AUX Trainer)	Yes	Unlimited	Hand washing sinks required	Yes	Commercial dish machine or 3-bay sink	
Outside Catering/Vendor											
8. Outside Catering Caterers/vendors must be: - within a 30-minute travel time from UMass Amherst (for TCS foods), - licensed as a food establishment maintaining liability insurance and pre-approved by AUX/EH&S - in compliance with EH&S and 105 CMR 590.000.	< 300	Unlimited	Receive - Store - Prepare - Cook - Cool - Reheat - Hot/Cold Hold - Serve	AUX / SAI	OWL Training (All student volunteer servers)	Yes	1/10	Hand sanitizing wipes acceptable	No	No	