



Incidental Retail Food & Concessions FACT SHEET

Incidental Retail food is pre-packaged and purchased from a commercial establishment, i.e. grocery store. Incidental Retail Food does not need heating or refrigeration for food safety, (only non-PHF's allowed). Examples of Incidental Retail foods are pre-packaged chips, candy, juice, and soda as well as commercial doughnuts and cookies from licensed food establishments.

Concessions are popcorn and cotton candy made with the food equipment housed at the Student Activities and Involvement Office.

Organizers and sponsors of food events must not neglect good food protection and sanitation practices! Please read the **EH&S Food Event Policy** and the **Food & Allergy Fact Sheets**. <https://ehs.umass.edu/food-allergy-fact-sheet> The following requirements shall be followed.

Incidental and Concession food Requirements

- Only those items listed above are allowed. No potentially hazardous foods known as PHFs are allowed, see Food Waiver EH&S Food Event Policy definitions.
- Food Handlers shall wash their hands [i](#) prior to preparing to and during the food event and serving process.
- ALLERGENS** such as **wheat, peanuts, tree nuts, dairy, soy, eggs, (fish, and shellfish not allowed)** must be labeled with labels or tent cards for each type of item. ([Sample](#)).
- All ingredients** listings on original packaging must be available for review by any customer, or use this form (ingredients form here). <https://ehs.umass.edu/food-waiver-ingredients-additional-page>
- Food grade safe *non-latex* gloves shall be worn in between proper hand washing. All servers must frequently wash their hands and in between each glove use. Gloves shall be thrown away after one use, (*i.e. single use*). Hand sanitizer may be used after proper hand washing has occurred. For the cotton candy machine: arm sleeve protection is also required. These sleeves are available in the SAI office.
- Community serving of food is **NOT** allowed. Individual plates/cups and use of tongs or deli sheets are required.
- No person who has a cold, sore throat, or is ill or has an infected cut on the hands, arms, or face may prepare or handle food served to the public. Everyone must sign a Food Handler Volunteer (FHV) form (form attached) which indicates that each individual is free from illness. <https://ehs.umass.edu/food-handler-volunteer-agreement-form>
- Contact EH&S with any questions at 413-545-2682; ask for the Environmental Health Program.