

**Interim EH&S (food waiver) policy**  
**Commercially Prepared Retail Non-Time/Temperature Control for Safety (TCS) Foods**

1. Only non-TCS\*\* commercially prepared prepackaged foods sealed with original packaging or a retailer safety seal (as with a box of dozen donuts). Examples of Non-TCS foods are cookies, candy, donuts, chips, etc. **without** any cream, buttercream, cheese, fruit or custard filling and/or frostings.
2. All packaging must have an ingredients label. The ingredients label must comply with Department of Public Health standards and show the ingredients as well as identify any major food allergens.  
<https://www.mass.gov/policy-guidelines/minimum-requirements-for-packaged-food-labeling#foods-that-require-labeling>
3. Bulk food items are not allowed; food items are not allowed to be opened or re-packaged by any person, student or otherwise.
4. Each student group participant must sign a food handler volunteer agreement. The student group participants must deliver the signed food handler agreements in advance (at least one business day) to the EHS office, during business hours, 8:30am – 5pm, at 117 Draper Hall. <https://ehs.umass.edu/food-handler-volunteer-agreement-form>
5. Each student group participant shall wash their hands with hot soapy water for twenty seconds before touching or picking up the packages. All public health COVID-19 and food safety precautions must be followed at every step, including but not limited to:
  - a. before picking up non-TCS food, and/or
  - b. delivering non-TCS food, and/or
  - c. handing out approved non-TCS food.
6. All student group participants shall wash their hands with hot soapy water for twenty seconds before touching or organizing the packages on a table for distribution, or delivery. Pre-packaged food items may not be self-serve from a batch of items where cross-contamination by consumer's hands might occur. Individually packaged food items must be spaced apart on a table. The spacing shall ensure that only one package is selected without the consumer having to touch any other package (except the one that they are taking for themselves).

**\*\*Definition:**

**Time/Temperature Control for Safety (TCS) foods:**

Foods that require time and temperature control for safety—also known as PHFs (potentially hazardous foods).

TCS foods include: milk and dairy products, eggs, meat (beef, pork, and lamb), poultry, fish, shellfish and crustaceans, baked potatoes, tofu or other soy protein, sprouts and sprout seeds, sliced melons, cut tomatoes, cut fruit, cut vegetables, cut leafy greens, untreated garlic (or other herb or spice)-and-oil mixtures, and cooked rice, beans, and vegetables.

Bacteria can cause illness or death to the person who consumes unsafe foods.

TCS food contains moisture and protein and has a neutral or slightly acidic pH. TCS Foods in which bacteria can grow if the foods are:

- Not handled with clean hands or single-use food grade safe non-latex gloves.
- Not handled by a person whose health is clear of all of the conditions and symptoms listed on the Food Handler Volunteer Illness Reporting Form.
- Not held at the proper cold holding temperature of 41°degrees Fahrenheit.
- Not cooked to the proper hot temperature (based on food type).
- Not held at the proper hot holding temperature of 140°degrees Fahrenheit.
- Prepared Food is held beyond time requirements (EH&S Policy: 30-minute transport and a total of 2 hours including transportation and serving).