CALIFORNIA STATE UNIVERSITY, BAKERSFIELD
FOOD PERMIT DECISION TREE

STORE PURCHASED
READY TO EAT FOOD
Chip, candy, bottled water, canned soda
cookies, donuts, etc. that is individually
packed or separated prior to distribution
Any food requiring temperature control

STORE PURCHASED
RAW FOOD
Any food that is likely to spoil requires
temperature control
Hot dogs, sno-cones, raw cookie dough,
coffee, dispensed drinks, beef, turkey,
egg, cooked beans, chicken, pork, milk,
cooked rice, seafood, cheese, unbaked
pizza & cut fruit
(Excluding BBQ'ed meats see next page)

NO PERMIT
NEEDED
OK TO SERVE

FOLLOW KCEHS
GUIDELINES FOR
PROPER FOOD
HANDLING

APPLY FOR
PERMIT
2-3 WKS BEFORE
SALE

MORE THAN ONE FOOD SALE PER YEAR?
APPLY FOR A PREMIT - $75.00 ONE TIME FEE
CAN RENEW VIA PHONE CALL

USING THE Student Union & Student
Organizational Governance?
BOOTH MUST STATE SU ON BOOTH WITH
YOUR CLUB NAME
BBQs
MEAT ONLY, MUST BE PLACED DIRECTLY ON GRILL

Wrapping the food in foil or placing the food in cooking utensils, i.e., pots and pans, and then placing the wrapped food or utensil over the heat source, does not constitute barbecuing.

Condiments such as relish, onions, or catsup that are prepackaged or dispensed from containers, buns, rolls, or garnishes such as lettuce, tomatoes, or salsa must be served from the food tent area.

COOKED RESTAURANT PURCHASED OR DONATED FOOD

The restaurant must have a valid health permit; all food must be prepared on site and packaged for transport prior to leaving the facility.

All food that is likely to spoil must be prepared, transported and maintained at the appropriate temperature (140 deg F Hot & 40 deg F Cold)

No food can be made at home. No food products or supplies may be stored at a personal residence.

COOKED CATERED FOOD OR ARAMARK

A caterer must have a valid health permit. All food must be prepared at the caterer's permitted food establishment.

A caterer cannot provide home prepared food at a catered function.

All food that is likely to spoil must be transported prepared and maintained at the appropriate temperature.

NO PERMIT NEEDED OK TO SERVE

FOLLOW KCEHS GUIDELINES FOR PROPER FOOD HANDLING