



FOOD SAFETY

POLICY

To ensure that the highest standards of safety in food preparation and distribution are met, the following policy is followed. Cooking and distributing food items for public consumption at Brunswick Community College facilities or at Brunswick Community College sponsored events will meet the guidelines and standards as set forth by North Carolina General Statute 130A-247-250, the North Carolina Rules Governing the Food Protection and Sanitation of Food Establishments (15A NCAC 18A.2600) and the Brunswick County Health Services. College food preparation facilities will be inspected quarterly by the Brunswick County Health Services.

PROCEDURES

Brunswick Community College offers a cafeteria that provides meals, sandwiches and snacks to the students, faculty and staff. The cafeteria, as well as various off-campus catering services, vendors, and food preparation establishments, also provide catering for many campus functions.

Local outside establishments used for catering must also be permitted and inspected by Brunswick County Health Services.

Exemptions or exceptions to these regulations for specified events hosted by external groups may be requested in writing from the Brunswick County Health Services.

Potlucks are permissible without a Brunswick County Health Services permit for internal events hosted by and served to employees only.

Approved by the Brunswick Community College Board of Trustees
October 19, 2017