

Imperial College Union
Club, Society & Project Food Rules
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Background

1. CSP rules currently state that *'In circumstances where you are providing food during events, whether yourself or through another provider, take every precaution to ensure that the food being served is safe and fully cooked. Also be aware of food allergies and religious requirements among the participants.'*¹
2. Historically, CSPs have not been allowed to provide their own cooked food to members. The exception to this is FoodCycle who have Food Hygiene certificates. This is due to the obvious risk of badly prepared food posing a health risk to members.
3. The rules surrounding preparing food for CSPs are not clear.

Notes

1. ICU notes that we are obliged by law to satisfy the Food Safety Act 1990² and the subsequent Food Hygiene (England) Regulations 2006³.
2. However EU Regulation 852/2004 states that *'...[the Community rules] should only apply to undertakings, the concept of which implies a certain continuity of activities and a certain degree of organisation'*. In the Food Standards Agency guidance this is taken to mean the following is outside of the scope of the regulations: *'Activities such as the occasional preparation of food by individuals or groups for gatherings or for sale at charitable events. Such activities would still be subject to the general legal requirements relating to placing unsafe food on the market contained in Article 14 of Regulation (EC) 178/2002 as implemented by the General Food Regulations 2004.'*⁴
3. Therefore CSPs should be able to occasionally prepare food for members, and occasionally sell food for charitable events, without undue regulation. However to minimise risk to members and to comply with College Policy some ICU regulations should be adhered to.

ICU Regulations

1. On College premises, only College catering and pre-packaged food can be sold or given to members.
2. Otherwise, CSPs giving home prepared food to members must abide by the advice in Appendix A. CSPs selling must abide by the advice in Appendix A and at least one member of the group preparing food must be a holder of a current Level 2 Food Hygiene Certificate for Catering. They must also display clearly the disclaimer in Appendix B. Food may only be sold on an occasional basis, meaning less than once a fortnight.

¹ Requesting Spaces Training <http://www.imperialcollegeunion.org/resources/training/training-materials/all-volunteers/requesting-spaces/>

² Food Safety Act 1990 <http://www.legislation.gov.uk/ukpga/1990/16>

³ Food Hygiene (England) Regulations 2006
http://www.legislation.gov.uk/uksi/2006/14/pdfs/uksi_20060014_en.pdf

⁴ FSA guidance: <http://www.food.gov.uk/multimedia/pdfs/fsaguidefoodhygleg.pdf>

Appendix A

Food Safety Guidelines

Based on Article 14

When handling food:

Pay attention to personal hygiene (washing hands, not touching face or hair). Wear clean, protective clothing and no jewellery. Long hair must be tied back.

When serving food:

Protect food from cross-contamination between raw and cooked products.

When preparing food:

- Hands must be washed frequently on site with hot water, antibacterial soap and dried with paper towels or a hot air dryer.
- You must wash your hands:
 - before handling food
 - after handling meat, poultry, fish and eggs
 - after visiting the toilet; after touching face or hair
 - after smoking
 - after blowing nose
- Cuts must be covered with a blue waterproof plaster.
- Use a spoon (not finger) to taste food and wash it before re-tasting.
- Separate chopping boards/knives must be used to prepare raw meat and fish.
- All leftover food must be disposed of immediately.