



Food Service Waiver Event Guidelines

To ensure the safety of the food and beverage served on the UNLV campus, the following food safety guidelines MUST be followed. With the approval of a Food Service Waiver, you as the grantee agree to comply with the following food safety policies.

- All hot food must be held at 140°F or higher.
- All meats will be cooked to the proper internal cooking temperature.
 - Hamburgers/Chicken – 165°F
 - Hot Dogs – 155°F
 - Seafood – 145°F
 - Ready-to-Eat food – 140°F
- All cold food items be held at 40° or lower.
- A thermometer must be present at selling site.
- Sanitizer solution must be present at selling site.

We strive to help make your event successful, and understand that you might require assistance with the above policies. It is important to communicate any concerns to a trained professional.

In the event of a food safety emergency please contact the following Food Service Managers:

Manager on Duty
(702)296-1621

Catering Director
(702)895-2772
(702)469-2669

Catering Sales Office
(702)895-2650
(702)895-5689

A member of the Catering Department may arrive at your event to perform an inspection of the listed items. We provide this service to ensure the safety of the faculty, staff and students of UNLV.

Contract # _____

I have read and understand the conditions listed within the Food Service Guidelines.

Sign

Date