



Food Safety Program

The EH&S Environmental Public Health program helps ensure that dining facilities meet the highest standards when it comes to serving the Harvard community safe and healthy food. The Food Safety program is customized to meet the specific needs of each client, giving schools, departments and food service providers the tools they need to meet food safety regulations.

The following services are provided:

- Food safety and sanitation audits of campus food establishments
- Review and interpretation of regulatory requirements, with recommendations for compliance
- Food safety and environmental training for Harvard food operations personnel
- Food related complaint investigation and follow-up
- Renovation and new construction plan review services and consultation for campus food service establishments
- Commencement Caterer food safety auditing program
- Campus-Wide Food Safety Program for out-sourced vendors
- Food recall notifications
- Technical support
- Emergency assistance

Food Safety Audits

Our trained staff members evaluate the performance of food service operations by conducting semi-annual audits with follow-up re-inspections if required. Audit results are reviewed with the food establishment's management, and guidance is provided to facilitate any necessary corrections.

Food Safety Training

EH&S provides ServSafe[®] classes and proctored exam services to internal Harvard clients who choose this nationally recognized Food Protection Manager certification program. Additional food safety and environmental training resources are available to internal clients upon request.

Food Related Complaint Investigations

Complaints related to food service operations or suspected food-borne illness on campus are investigated by the program's Environmental Public Health Manager and Environmental Public Health Officer, who will work with the responsible parties to assist them with problem resolution.

Commencement Caterer Auditing Program

Environmental Public Health staff members assist schools and departments with a review of credentialing and licenses for vendors who are chosen to provide meals for the Harvard community during commencement. In addition, EPH inspectors audit selected catered commencement events to ensure that proper food safety practices are being followed. Any issues are immediately addressed with the food service provider.

Food Recall Notifications

The Food Safety Program monitors Federal and State government information networks for food recalls pertaining to foods distributed in Massachusetts. This information is forwarded to interested



HARVARD

Campus Services

ENVIRONMENTAL HEALTH & SAFETY

members of the Harvard community from Monday through Friday on regular business days. Please contact our program if you would like to be added to our distribution list for food recalls. to interested members of the Harvard community from Monday through Friday on regular business days. Please contact our program if you would like to be added to our distribution list for food recalls.