

### Identify the Current Food Safety Policies and Procedures for Student-led Food Events in Colleges and Universities in the United States

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#### Introduction

- Given the possible absence of food safety policies and procedures in colleges and universities (CUs), the risk of foodborne illnesses (FBI) may be overlooked
- Approximately 2,183 FBI outbreaks, 117,503 illnesses, 437 hospitalizations, and two deaths occurred in schools and CUs in the United States (U.S.) between 2010 and 2017 (Centers for Disease Control and Prevention, 2016)
- Risky food handling among college students' can result from lack of: cooking experience (Stein, Dirks, & Quinlan, 2010), proper personal hygiene (Byrd-Bredbenner et al., 2007), confidence about safe food handling (Byrd-Bredbenner et al., 2007), and food safety awareness (Green & Knechtges, 2015). This is of concern as students are often involved in the preparation and service of food at college events

#### Purpose

Identify the current food safety policies and procedures for student-led food events in colleges and universities (CUs) in the U.S.

#### Methods

- Based on a questionnaire, 40 CUs were identified as having food safety policies and procedures for student-led food events in the U.S.

#### Methods\_continued

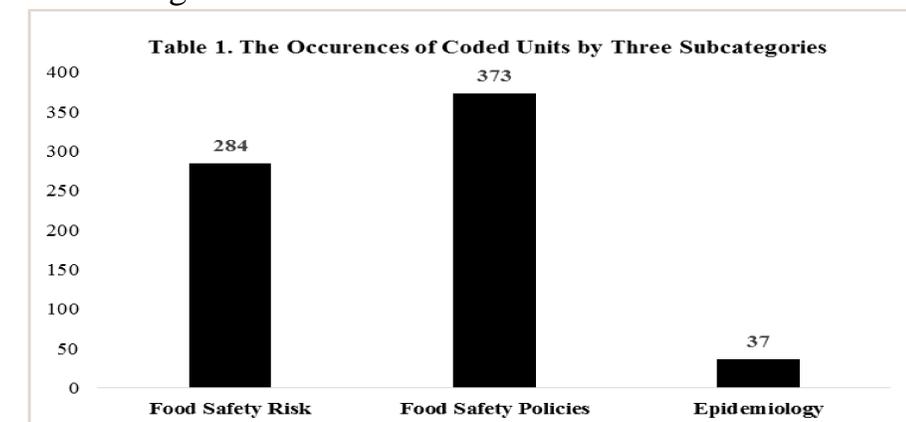
- Using the information on their websites, coding schemes from content analysis identified commonly mentioned food safety policies and gaps in existing food safety policies and procedures for student-led food events. (Miles, Huberman, & Saldana, 2014)
- MAXQDA version 13.0 software was used to identify the emergent coding schemes

#### Results

- Among the CU websites reviewed, three main categories emerged from coding schemes: 1) food safety risk, 2) food safety policies, and 3) epidemiology
- In terms of the food safety risk category, a total of 25 CUs most indicated Time and Temperature Control for Safety (TCS) foods on their websites which presented a total of 83 frequencies
- Regarding the food safety policies category, 33 CUs most indicated food safety guidelines on their websites which presented a total of 141 frequencies
- The epidemiology category was least indicated on their website: A total of nine CUs (22.5%) presented the information about FBI incidence/allegation procedures, while only one CU presented the information about food allergy associated with student-led food events
- Half of the investigated CU websites (n=20) presented information about food safety inspections
- A lack of information about food safety procedures for student-led food events was identified (nine CUs out of 40 CUs, 22.5%)

#### Results\_continued

- Table 1 presents the occurrences of coded units by three subcategories.



#### Implications

- Due to a lack of information about food safety procedures for student-led food events, the detailed information about the steps for addressing FBI incidence or allegations would be recommended
- Due to insufficient information about food safety inspections, the development of criteria for food safety inspections would be suggested
- To provide more detailed food safety information, specified food safety information such as the establishment of a portable hand sink for outdoor food stand is recommended to be presented on CUs' website

#### References

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