I. REFERENCES:
   A. UCSB Policies Manual, Policy 6010, Sale or Distribution of Food.
   C. California Uniform Retail Food Facilities Law, Division 22, Chapter 4, Article 10, California Health and Safety Code.

II. POLICY:
   A. Responsibility
      1. Primary responsibility for all vending machines is delegated to the Director, Campus Food Service. The Director will authorize the placement of all vending machines and will negotiate annually or biannually all contracts for vending machines on the Santa Barbara campus. The Director, Housing and Residential Services and/or his designated representative will be included in the final negotiations of contracts for vending machines.
      2. Prior to installation, the location of all new vending machines must be approved by the Director, Environmental Health and Safety. Machines may not be located in corridors unless adequate space has been provided as determined by the Campus Fire Marshall. Machines installed on the exterior of any building must also be approved by the Physical Planning Committee.
      3. Commissions from the vending machines in the Residence Halls and Family Student Housing will be paid to the respective student resident associations. Vending commissions from machines located elsewhere on campus will be paid to the University Center.

   B. Electrical Requirements
      All vending machines utilizing electrical power shall be grounded with an approved threewire cord and plug. All machines vending perishable foods shall have a lock on the power cord plug to prevent accidental disconnection.

   C. Food and Beverage Operations:
      1. All refrigerated food or beverage vending machines must be on an approved list by the NAMA (National Automatic Merchandising Association), and listed in their latest "Listing of Letters of Compliance,"
or by the National Sanitation Foundation, and listed in their "approved list".

2. Potentially hazardous foods must be maintained at a temperature of not more than 45° (cold foods) or less than 140° (hot foods), at all times between preparation, installation in the machine, and dispensing to the customer.

   a. Each machine vending potentially hazardous foods shall have an accurate thermometer for each temperature range required, and shall have controls to make the machine inoperative when temperature requirements are not met.

   b. All potentially hazardous foods shall be delivered to the campus in a refrigerated truck.

   c. No potentially hazardous food shall be sold in a refrigerated machine more than 72 hours after preparation.

   d. Sandwich vending machines require special approval. All sandwiches must be dated for day of sale.

   e. Any microwave oven used in conjunction with a vending operation must be approved for safety by Environmental Health and Safety prior to installation.

3. For machines which require an external water source, connections must be made from a potable water supply. Many campus buildings, sprinkler systems, etc., are partially served by an industrial water system which must not be used to obtain drinking water.

4. All food and beverage products must be delivered and placed in the machines in their original wrappers, or in a sanitized bulk dispenser which fits on the machines as a unit.

5. Machines shall be cleaned with a solution equivalent to 200 ppm of chlorine as often as necessary, but at least twice a week. At least once every two months, the tanks, valves, filters, etc. of carbonated beverage or coffee machines shall be removed and sanitized at the vendor's headquarters or other location approved by Environmental Health and Safety. Replacement parts shall be properly sanitized and protected from microbiological contamination during transportation.

6. All cup beverage vending machines shall have the dispensing orifices area protected by a self-closing door at all times. Any machines not so protected shall be removed from campus.

7. The area surrounding all machines shall be kept clean and proper trash cans shall be provided in the immediate area.

8. During vacation breaks, machines shall be serviced in the usual manner, or they must be emptied and cleaned.
D. Tobacco Operations:

1. Vending machines selling tobacco shall not be located in any area where smoking is prohibited by campus regulations. See UCSB Policy 5518.

2. Each vending machine selling cigarettes shall be posted with a sign bearing the words, "Warning, the Surgeon General has determined that Cigarette Smoking is hazardous to your health."

E. All food vending machines must also comply with the California Uniform Retail Food Facilities Law, Division 22, Chapter 4, Article 10, of the California Health and Safety Code. Machines not complying with the above criteria or the State Law, may be requested by the Director, Environmental Health and Safety, to be removed from service or from campus at any time. This removal order will be coordinated with the Director, Campus Food Service.

Please direct questions about these policies to Meta.Clow@vcadmin.ucsb.edu. For questions or comments regarding the format of the above information, please contact webcontact@ucsbuxa.ucsb.edu.

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