

Food Service at Public Events with Farm Animal Contact

This guidance is established to reduce the risk of transmission of *E. coli* O157:H7 and other enteric pathogens at food operations associated with animal exhibits, open farms and other UW-Madison venues where the public may have contact with farm animals and/or farm animal waste.

Approved Activities

Food and beverage sales or free food distributions may take place in conjunction with events involving farm animal contact provided the following conditions are met:

1. Food preparation, serving and consumption must take place in areas where animals or animal waste is not present and where environmental surfaces (e.g. walls, floors or ground) are not likely to be contaminated with animal waste residues.
2. Only approved campus food service operators (including registered student organizations who have been issued a temporary food stand permit) or university-approved private caterers may provide food services. All food service providers must comply with proper food protection and personal hygiene practices, as set forth in the Wisconsin Food Code (~~HS~~FS 196).
3. Handwashing facilities must be available for event attendees as well as for food service operators. All handwashing stations must provide running water, soap, and disposable towels. Portable handwashing stations must be provided if permanent handwashing stations are not readily available to attendees or food service personnel. Commercially available hand sanitizers may be used as an adjunct to handwashing for possible additional protection.
4. Signs must be posted at the entrance to the exhibit or animal area indicating that for their own protection, attendees and staff must not consume foods or beverages while in animal contact areas or areas potentially contaminated with animal waste. Signs must also be posted near the exit of the animal interaction area reminding attendees to wash their hands upon leaving the area and prior to eating or drinking.
5. No temporary food establishment may be located within 100 feet of a barn or enclosure housing animals or other source of odor or flies.

Restricted Activities

Food and beverages may not be prepared, served or consumed in areas where animals are present or where animal waste is likely to be present. This restriction applies to all food sales or the distribution of free food to the public at farm animal contact events.

Consultation and Monitoring

The UHS Environmental and Occupational Health ~~Program~~ should be notified at least ~~five days~~ two weeks in advance of all UW-Madison public venues involving food sales or food distributions at farm animal contact events.

Notification should include the location, scheduled date(s) of event and a contact person for the event. This information can be communicated by sending printed schedules or event notices to the Environmental and Occupational Health Program office at 333 East Campus Mall or by calling 608-890-1992.

If the event information is available on a departmental web page or other website, please provide the URL. Information for events scheduled through the Central Reservations Office is already provided to Environmental and Occupational Health via email list, so further notification is not necessary.

Campus environmental health staff will contact the event coordinator to insure that the above restrictions and health protection provisions have been included in the event planning. The Environmental Health staff will also be available to answer questions and assist in health protection planning.

Fact Sheet

A brief fact sheet will be prepared to inform visitors of the health risks associated with farm animal contact and recommendations to reduce their risk of related enteric pathogen infections. The fact sheet will be adapted from Centers for Disease Control and Prevention recommendations and will address:

- risk factors associated with certain types of farm animals
- persons at increased risk of infection
- the importance of handwashing
- the significance of restricting hand-mouth activities at these types of events

Copies of the fact sheet will be available to university departments and organizations in both printed and electronic formats.

Inspections

Every effort will be made to conduct an on-site inspection of food service operations associated with farm animal contact events. The inspection should take place just prior to the start-up of food operations on the first day of the event. Any noted food protection or health protection deficiencies will be brought to the attention of the food service operator for immediate correction.