



University of Illinois at Urbana-Champaign Food Safety Fact Sheet

The Division of Safety and Compliance (S&C) implements the food sanitation program requirements of the Illinois Department of Public Health (IDPH). If a food-borne illness were to occur on Campus, IDPH would investigate. Safety and Compliance must be able to provide information on where events are held and what is being served.

Temporary food service in UIUC buildings or other facilities is approved through S&C. These approvals can involve an inspection at the site of the food service as necessary. S&C must be notified of the date, location, type of food, and means of handling and serving. The primary concern is perishable food that has potential to spoil, especially foods that should be served hot or cold. If you have events where only foods such as coffee, sodas, cookies and donuts are served, Safety and Compliance does not need to be notified. Food handling advice is given to groups preparing and/or selling food for fundraisers and other social activities.

When you hire a caterer to provide food for your event, you must verify that the caterer is able to provide safe food. It is important that caterers be licensed and inspected by their local health department.

Groups requesting to provide food service in University space for their event need to complete the automated [Food Service Request Form](#).

Questions concerning food safety should be directed to the Division of Safety and Compliance, Occupational Safety & Health at (217) 265-9828 or oshs@illinois.edu.