

CSPEEF Food Safety and Handling Guidelines

The insurance vendor for events coverage has changed, and more stringent guidelines are now required. In response to this, the CSPEEF Board has created these guidelines for chapter and state events.

- Food safety and food handling guidelines for all facilities where MATHCOUNTS competitions occur will be adhered to by all event coordinators.
- In addition, please familiarize yourself with and follow all host venue guidelines.
- Use professional catering or commercial food providers whenever possible.
- Use only prepackaged food such as cookies or chips.
- No knives or cutting implements are to be on-site at any time at any event.
- Food servers will observe hand washing and plastic glove protocols at all times.
- Students will not be allowed to touch or serve themselves food.