

Food Regulations for RSCOS

FOOD PERMITTED TO BE SERVED OR SOLD



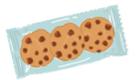
- **Prepackaged Food Items** are “properly labeled processed food, prepackaged to prevent any direct human contact with the food product upon distribution from the manufacturer, a food facility, or other approved source*.”
- **Licensed Food Vendor Items** are defined as goods purchased from a food enterprise or establishment with a valid business license or tax ID.
 - For Mt. SAC’s **On-Campus** Licensed Food Vendor, please visit Mt. SAC Dining website for more info.

ONLY prepackaged food and/or Licensed Food Vendor items may be sold on campus.

The sale of homemade goods violates California Retail Food Code: Article 3, Section 114021 (b). Any food sales involving homemade items that require preparation will be denied or shut down immediately.

FOOD FUNDRAISER INFORMATION

- Only activated RSCOs may host food fundraisers. Food sales may commence only if the procedure below is followed. RSCO advisor **must submit a 25 Live reservation** following the RSCO Event Guidelines:
 - Event Flyer
 - Fiscal Services Fundraising Form
 - Fiscal Services Cash Box Form (if applicable)
- The RSCO Advisor will receive an approval email, once the 25 Live reservation has been approved.
- An RSCO **Advisor must be present to supervise** the entire event.
- Food sales are **not allowed** during finals week or during Winter and Summer terms.
- Non-Potentially Hazardous Food “that does not require time or temperature control to limit bacterial growth or toxin formation*” are generally safe for food sales. Examples include but not limited to “prepackaged chips, sodas, pretzels, cookies, popsicles*”. Limited amounts may be exempt from obtaining a health permit.



WHERE TO SELL FOOD ITEMS

- Work with **Advisor** to reserve space on 25 Live, following the RSCO Event Guidelines.
- Locations and approval of food sales are based on availability (Advisor should work with Event Services).
- Food and/or drinks may not be sold in close proximity to any campus food vendor location:
 - i.e. convenience store, grills, and cafeterias
- Depending on the needs of your food sale, there maybe additional requirements from Risk Management to keep your food items within safe serving temperatures (ex. iced chest).



Updated: February 2026

*Retrieved from <http://publichealth.lacounty.gov/eh/inspection/construction-guidelines-prepackaged-food.htm>



Questions regarding RSCO process for approvals? Contact **RSCO Co-Lab Space** at 909.274.5959
 Questions regarding 25Live? Contact **Event Services** at 909.274.4797
 Questions regarding fundraising? Contact **Fiscal Services** at 909.274.5515
 Questions regarding safety? Contact **Risk Management** at 909.274.5198