



City of Virginia Beach

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DEPARTMENT OF PUBLIC LIBRARIES

Policy

Title: Food in Library Programming	Policy Number: VBPL-POL-0007
Effective Date: December 20, 2019	Date of Revision: March 5, 2019

1.0 Purpose and Need

Virginia Beach Public Library may present food preparation and cooking themed programming.

2.0 Library Prepared Food Handling Requirements

A. As specified in [12VAC5-421-55 of the Virginia Food Regulations](#), by July 1, 2018, food establishments (including temporary food establishments) will need to have at least one employee with supervisory and management responsibility and the authority to direct and control food preparation and service who is a **Certified Food Protection Manager (CFPM)**.

1. This requirement does not apply to food establishments that serve only non-temperature control for safety (TCS) food or those where food handling does not exceed reheating, cold holding, and hot holding commercially processed and packaged ready-to-eat foods
<http://www.vdh.virginia.gov/environmental-health/food-safety-in-virginia/food-operators/cfpm/>
2. Foods that need time and temperature control for safety—known as TCS foods—include milk and dairy products, eggs, meat, fish, shellfish and crustaceans, baked potatoes, tofu or other soy protein, sprouts and sprout seeds, sliced melons, cut tomatoes, cut leafy greens, untreated garlic-and-oil mixtures, and cooked rice, beans, and vegetables.
<https://www.statefoodsafety.com/Resources/article/category/Resources/article/time-temperature-control-for-safety-tcs-foods-poster>

B. Any food offered to library customers in conjunction with a library program or event must be pre-packaged, store-bought, prepared by a professional with a food handling license, or be overseen by a staff member who is a **Certified Food Protection Manager**.

3.0 Customer Prepared Food Handling Requirements

Food prepared by program participants to share in an instructional program setting is permitted. Food preparation that takes place at the library should adhere to food safety requirements. Direct hand contact with food should be avoided. Food preparers should use utensils and disposable gloves. Cold foods are to be maintained at $\leq 41^{\circ}$ F. and hot foods at $\geq 135^{\circ}$ F.

Snacks or food may be provided at programs with approval of the appropriate age-level programming coordinator.

Because of the rise in food allergies, programming will avoid products containing nuts, including tree nuts and peanuts.

4.0 Program Participant Provided Food and "Pot Luck" Programming

Program participants may bring their own food in accordance with the library's Acceptable Behavior Policy regarding food and drink in the library. Occasionally customers will bring food to share; however, the library assumes no liability for the safety of food prepared or brought in by customers. Any "potluck" styled event must meet the following conditions: (1) People gather to share food at the event; (2) there is no compensation provided to people for bringing food to the event; (3) the event is not conducted for commercial purposes; and (4) the participants at the event will be formally informed that neither the food nor the facilities have been inspected by the state or a local public health department.

5.0 Program Prizes or Incentives

The library reserves the right to offer coupons to local food establishments as program prizes or incentives.

Approved by:

A handwritten signature in blue ink, appearing to read 'Eva Poole', is written over a horizontal line.

Eva Poole, Director of Libraries