

Food Handling

Plant Morphology Lab, 8-142

Food consumption is not permitted in the lab except as part of a planned lab activity, or an out-of-class activity such as a thesis defense. All food consumption must follow these guidelines.

Refrigerator: The refrigerator is for food only. Do not store anything in it that is not for consumption—all non-food items should go in the walk-in cold room at the back of the classroom. One or more shelves will be labeled “BOT 435”, and are reserved for the “Anatomy Around Us” exercises. All other material in either the refrigerator or the cold room must be labeled with the name of the course or owner and the date it was stored.

Non-refrigerated food must be stored in the designated cabinet, in closed containers (including twist-tied plastic bags).

Location: Food may be consumed only on the lab table closest to the white board (hereinafter the “food table”), after the table has been prepared as below.

Preparation:

1. Remove trash and dirt from the food table with wet or dry paper towels.
2. Wash your hands with soap and water at the sink near the walk-in cold room.
3. Clean surface of food table and chopping board with disinfectant wipes.
4. Spread paper towels as necessary for wet items.
5. Transfer food and utensils to food table.
6. Do not wash produce with tap water—wash it before you bring it in.

Non-food use: If a food item is to be used for microscopic examination, it must be removed from the food table, and may no longer be eaten.

Clean-up: When clean-up starts, eating stops. Food that is still edible may be returned to storage. All food waste should be wrapped in paper towels to prevent leakage and placed in the same trash can. Clean up all spills on the table top and floor with wet, then dry, paper towels (do *not* use the expensive disinfecting wipes). Hand washing is not required at this point, but you’ll probably want to anyway.