

What does Stanford R&DE do differently to be a leader in food safety?

Vendor Compliance through Audit and Verification

Stanford R&DE has a strict set of safety and quality guidelines that food suppliers must adhere to when it comes to agriculture, harvesting and food processing. The R&DE Food Safety Program, along with our Vendor Management team, visit potential vendors' facilities to ensure that they meet our food safety guidelines. These guidelines ensure that our vendors are compliant with all applicable federal, state, county, or municipal health and/or good manufacturing practices. The food safety guidelines are part of the request for proposal (RFP). The guidelines also include growing region and sourcing guidelines, lot traceability, requirements for composted manure/animal products, supplier verification of good agricultural/harvesting practices and testing of irrigation water. We also require the companies that supply us with produce to do pathogen testing and apply the test & hold method on certain produce, meaning we don't accept those specific produce until the pathogen tests have come back negative and the certificate of analysis (COA) has been received. We encourage produce processors to have optical sorters that look for chlorophyll and prevent the presence of foreign objects in leafy greens such as lettuce and spinach that we purchase.

Managing Food Recalls

The Food Safety Program collaborates with all R&DE food suppliers to ensure that FDA prompted food recalls are properly and timely communicated to all dining and retail units to remove affected food from service. The Food Safety Program ensures that suppliers have an effective food recall notification process in place.

Temperature Monitoring Systems

Temperature Monitoring Systems are installed in all walk-in refrigeration units in all dining halls and retail locations to ensure that foods are held at approved temperatures to prevent bacteria growth. The system sends out alerts immediately to R&DE Maintenance and key personnel when temperatures fall outside the approved range or the refrigeration malfunctions for corrective action to be implemented.

Periodic microbial testing at Central Production Kitchen (CPK)

The CPK uses an independent certified microbiological laboratory to test for pathogens such as Clostridium Botulinum, Salmonella, Listeria and E. coli 0157.H7 in foods produced by the cook/chill methodology to safeguard the health of our students and guests. The R&DE Food Safety Program also conducts periodic Adenosine Triphosphate (ATP) tests, using an ATP Monitoring System, on food contact surfaces in the Central Production Kitchen to verify cleanliness. This ensures that no equipment or food contact surface becomes a harborage for bacteria growth.

Ozone dispensers

Ozone dispensers are installed in the Central Production Kitchen (CPK) and Arrillaga Family Dining Commons (AFDC)'s salad prep room to wash produce and other food items. Ozone is a powerful natural disinfectant that eliminates 99.99% of all bacteria and viruses that cause food borne illness.

Pest Elimination

The R&DE Food Safety Program contracts the services of Ecolab Pest Elimination Company to ensure the absence of vermin and rodents in Stanford Dining and Stanford Hospitality & Auxiliaries' facilities.