

# NATIONAL TAIWAN UNIVERSITY

## Directives for Strengthening On-Campus Food Hygiene Management

January 21, 1998 Approved by the Dining Services Committee at its 16<sup>th</sup> meeting  
March 24, 1998 Passed by the 2,049<sup>th</sup> Administrative Meeting

- Article 1 The *National Taiwan University* (“the University”) *Directives for Strengthening On-Campus Food Hygiene Management* (“the Directives”) are formulated to ensure on-campus food hygiene and safety, safeguard the health of faculty members and students of the University, and strengthen health management of restaurants, cooperatives, dining establishments, shops, and any other departments that sell food on-campus (collectively, “departments”).
- Article 2 Departments shall ensure that the food items they sell are in fresh condition. Items that exhibit food deterioration or spoilage, are infected with pathogens, or have expired may not be sold.
- Article 3 Except for items produced by the University, all food items sold by departments must be produced by a legally registered food provider accredited by the competent health authority. In principle, items with CAS or GMP certification shall be given priority to ensure food quality, freshness, and hygiene.
- Article 4 Pre-packaged items and items sold by departments in containers (including food additives and food-grade cleansers) shall have the following information clearly indicated on the packaging or containers in Chinese or with universal food labeling symbols:
1. Name of the item
  2. Contents, weight, volume, or quantity; those that contain two or more ingredients shall indicate individual ingredients
  3. Name of any food additives included
  4. Name and address of the food manufacturer, or in the case of imported items, name and address of the importer
  5. Manufacturing or expiration date. Preservation period or preservation conditions shall also be indicated if required by the central competent authority.
  6. Other information required and announced by the central competent authority
- Article 5 Food items sold by departments and stored at the University shall be appropriately capped or packaged. Hygiene standards for all premises and facilities that handle food shall be subject to the University’s *Regulations for Restaurant and Commissary Food Hygiene and Safety*.
- Article 6 Ready-to-eat items sold by departments such as (stuffed) steamed buns, rice dumplings, oden, and tempura shall only be available for sale on the day they are made. Such items shall be stored in a heating device set to 65°C or

above and shall be discarded if not sold on the same day. Leftover items may not be sold at a later date.

- Article 7 Frozen items sold by departments shall be sold in their original, sealed packaging. Such items shall be stored in a freezer set to  $-18^{\circ}\text{C}$  or below to be made available for sale.
- Article 8 Refrigerated items sold by departments shall be placed in a refrigerator set to  $5^{\circ}\text{C}$  or below to be made available for sale.
- Article 9 Every heating device, freezer, or refrigerator used for storing food items in departments shall have a thermometer installed for inspection purposes.
- Article 10 Matters related to the health management of outsourced boxed meals sold by departments shall be subject to the University's *Regulations for Restaurant and Commissary Food Hygiene and Safety* and *Health Management Directives for Outsourced Boxed Meals*.
- Article 11 Matters related to the hygiene and health of staff members (including work-study students) of departments selling food items shall be subject to the University's *Regulations for Restaurant and Commissary Food Hygiene and Safety*.
- Article 12 Given the high sales volume of NTU's Cooperatives, in order to provide diners with a certain degree of choice and to lower the probability of food poisoning, food items sold there shall be sourced from two or more providers, with near equal quantities from each of the providers.
- Article 13 Any person affiliated with the University who finds a food item sold on campus to have a peculiar smell or exhibit other anomalies shall notify the Dining Services Committee (Student Housing Service Division, Office of Student Affairs) or the Health Center without delay so that the necessary action may be taken.
- Article 14 Faculty members or students found to exhibit signs of food poisoning (including nausea, vomiting, abdominal pain, or diarrhea) shall be sent to a medical institution for examination and treatment. If necessary, emergency care shall be administered, and the patient's family members shall be informed. The Ministry of Education and the local health authority shall be notified of the situation and response measures taken with all due speed.
- Article 15 The competent administrative unit for departments shall perform weekly inspections to ensure that their subordinate departments are in compliance with food hygiene and health guidelines. The Dining Services Committee shall appoint agents to perform such inspections twice per semester.
- Article 16 Failure to comply with the Directives shall be handled in accordance with Article 10 of the University's *Regulations for Restaurant and Commissary Food Hygiene and Safety*.
- Article 17 The Directives shall be approved by the University's Dining Services Committee before promulgation and implementation. The same shall apply when amendments are made.