

Policies on Food and Beverages

All clients are responsible for being fully in compliance with applicable Orange County Safety and Sanitation Regulations for Food and Beverage Preparations and the University's Alcohol Policy

Please Note: Food is prohibited in General Purpose Classrooms. Alcohol is not permitted in any space reserved through the Office of Event Services.

Open to the public - If the reservation is open to members outside of the reserving organization it is deemed as open to the public.

Members only - If the reservation is only open to members of the reserving organization it is deemed as members only.

- When an event or meeting is open to the public, clients are may only provide self-serviced or catered refreshments and/or meals in reservable venues inside the Carolina Union and Pit.
- When an event or meeting is reserved solely for members of the organization, the food does not need to be self-serviced or catered; the remaining guidelines, however, must still be followed.
Non-catered food is defined as food and/or beverage items brought into the facilities by members of the sponsoring organization. These items include, but are not limited to, cheese and crackers, chips and dips, popcorn, pizza, sandwiches, vegetables, cookies, brownies, cakes, deli meats, fruits, canned drinks, bottled water, coffees, and assorted juices.
- Clients sponsoring meals, receptions, or any event where food or beverages of any type will be served in the Carolina Union must notify the Office of Event Services prior to confirming the reservation.
- Food may not be cooked inside a Carolina Union room for any reason.
- Please contact eventservices@unc.edu if you are interested in bring food trucks on campus.
- All communication with caterers regarding venue setup, reservation start time, caterer access time, event start and end times, etc. will be handled by the client and then relayed to the Office of Event Services.
- Access to the venue by the caterer should be within the reservation start and end times, as well as standard building hours.
- A member of the sponsoring organization will need to arrive to meet the caterer for set up.
- Client must be prepared to provide a catering or restaurant license to the Office of Event Services upon request.
- All food, beverages and/or equipment brought into the Carolina Union by the client or event caterer must be removed by the end of the client?s room reservation. Failure to do so will result in the items being promptly discarded and an excess cleaning fee will be assessed. Multiple violations will result in forfeiture of further related space.
- The Carolina Union will not be held liable should any event attendee experience an adverse reaction to any food or beverage served.
- Please contact eventservices@unc.edu if you would like to rent table clothes. You are

welcome to provide your own.

Proper Food Safety Handling

- Gloves must be worn when handling food.
- Food must be wrapped and/or covered until consumed.
- Cold food items must be kept at 41 degrees F or below.
- Hot food items must be kept at 140 degrees F or above.
- Food not kept cold or hot must be discarded if not consumed within two hours.

This policy follows the UNC-CH [Building Use Policy](#)

Source URL: <https://carolinaunion.unc.edu/services/reserve-space/event-services-policies/policies-food-and-beverages>