This last Saturday, a student brought his dinner box into Knollcrest Dining Hall to show the supervisors what they thought was a maggot in their pork short rib. Prior to presenting this to supervisors, students also posted a picture of it on Instagram.

We did an immediate and thorough check of food in production and being served. We determined that this was an isolated incident; there was no indication that there were any other sources of contamination. In addition, Chef Todd went in early the following morning to do a thorough inspection of all cold and dry storage to make sure that there were no other indications of insects or other sources of contamination; none were found.

After reviewing the evidence, management confirmed the dining hall staff's original conclusion that the insect was not a maggot, but rather an inert pupa in its original state, not cooked, therefore not cooked with the meat.

On Monday, the Kent County Health Department was contacted, and they were provided all of the evidence. Dining Services was contacted Tuesday evening by a Sanitarian from their department who confirmed that the object was a pupa, not an insect that would be found in protein. In addition, they confirmed that the pupa was not introduced into the meal as part of the food production in the dining hall and that dining services did not serve contaminated meat. The current assumption is that it may have entered the box while the students were eating outside.

Creative Dining Services considers the health and safety of the students, staff, and the Calvin University Community our top priority. All of the managers are Servsafe Food Safety certified, as are all of the cooks. We do thorough internal operational audits monthly, the Kent County Health Department inspects twice annually, and we have an independent inspection agency inspect twice annually. To further instill confidence, the independent inspection agency has been asked to do an additional inspection of the Knollcrest Dining Hall within the next week. All results from all inspections are provided to Calvin University and Creative Dining Services Leadership for review.

We understand that students have made assumptions about what they were presented on Instagram and that this has tarnished their perception of Calvin Dining Services. Our hope is that by following established protocols and providing the results of these investigations we can regain some of their faith in our operation.

I apologize for any concern or anxiety that this situation may have caused your family as we completed the investigation.

Scott VanDeraa
Director of Hospitality Operations
Creative Dining Services
Calvin University