



Guidelines for Food Sales & Handling

Item 1: Protect food that is served:

- *Keep HOT foods at 140°F or above and keep COLD foods at 41°F or below. Use insulated carriers (i.e. thermos/coolers) to keep hot/cold items hot/cold and separate from cold/hot items from each other.
- *Wear an effective hair restraint e.g. ball cap or hair net. No hair spray or visors will be acceptable.
- *Use individually wrapped and/or packaged foods and provide sneeze guards at display areas where food is accessible to the public.
- *All food, equipment and paper products shall be stored at least 6 inches above the floor.
- *No eating, drinking, smoking is allowed in the food area.
- *A standard measure of time that is safe is 2 hours outside of the temperatures above. After 2 hours, items should not be sold to a consumer. Ask if you need to know more.

Item 2: All servers must wash hands and use sanitizers regularly.

Item 3: All serving utensils must remain in the container to be served from or washed, rinsed and sanitized before reuse. Using the bathroom sink is not an acceptable way to wash, rinse, and sanitize serving utensils. Unless suitable utensils are used to handle ready-to-eat foods, single-use gloves are required for all food handlers.

Item 4: Ice used for consumption must be from an approved source. Ice shall be held in bags until used and dispensed properly.

Item 5: Food contact surfaces of equipment shall be protected from contamination by consumers by using separate counters, tables, sneeze guards, etc.

Item 6: Provide only single-service articles for customer's use.

Item 7: Do not store any food in contact with water / un-drained ice.

Item 8: Dispose of all liquid and solid waste properly. Dumpsters are located at the loading dock behind Brown garden and Sammy's.

Item 9: When selling items from an outside source (i.e. not home baked goods) temperature and sanitation must be maintained until served. Use insulated carriers (i.e. thermos/coolers) to keep hot items hot and separate from cold items.

Item 10: You must obviously display a sign noting that your items were not prepared in an inspected/approved kitchen (the SC Administration has a sign you may check-out/use for your sale).

Note: The City of Houston, Student Center Administration, or Dining Services has the right to inspect, deny, or close down an operation deemed a risk or unsafe.