Required Food Handling Procedures at Texas A&M University System
Sponsored Events

❖ Use appropriate personal hygiene
  o Wash hands properly.
  o Do not smoke or eat food while you are working in the booth.
  o You should wear hair restraints (hats, nets, etc.).
  o Anyone with sneezing, coughing, runny nose, fever, etc. should not work in the booth.

❖ Food temperature and other requirements
  o Use food thermometers to check the temperature of food items – the temperatures should be kept within recommended guidelines to prevent the sale of spoiled food items.
  o Preparation of foods must be done on sanitary environment.
  o You should avoid cross contamination of food items – i.e, no handling of raw food just before you handle ready-to-eat food and no cleaners of chemicals should be located near your food products that you are selling.

❖ Other requirements
  o Garbage cans should be available in your booth area.
  o All food must be kept under a cover.
  o You should use disposable gloves and/or utensils.
  o If grilling is required for your product, please see your faculty member. A safety form will need to be completed and you are required to have a fire extinguisher on hand.

I, ____________________________________________, have read and understand the above food handling requirements for participation in the Lion’s Innovation Showcase event to be held on November 18, 2016. I agree to follow these requirements.

_________________________      _________________________      _________
Printed Name              Signature                   Date