Guidelines for operating an event with temporary foodservice on the UNT campus shall be as follows:

1. **Only approved food products will be permitted.** Home preparation or the storage of food in the home is not allowed. All condiments including relish, catsup, etc., available for customers shall be single-service packets or be dispensed from sanitary dispensers. Must provide single service plates & utensils.

2. All perishable food products shall be maintained under proper temperature control: hot foods maintained at 135°F or above and cold foods maintained 41°F or below. Thermometer (0°F to 220°F) to check temperature is required.

3. Food shall be protected at all times. Open, unprotected displays of food products will not be allowed. All food/food supplies shall be 6" off floor/ground. Booths shall be enclosed or have adequate floor and overhead covering.

4. Ice used for human consumption must be stored separately from ice used to refrigerate drink bottles or cans and must be dispensed by food handlers ONLY. **NO SELF SERVICE OF ICE!!!!**

5. All food handlers shall:
   - Wear clean clothes and effective hair restraints
   - Wash hands with soap and water prior to beginning work, after smoking, eating, or drinking, and after using the restroom
   - Use disposable gloves or utensils when handling food products
   - Not smoke or use tobacco products inside concession stand

6. Have three containers available for the following uses of water:
   - Soapy water for washing
   - Rinse in clear water
   - Water with bleach to sanitize (one cap full of bleach to one gallon of water)

7. Five gallon container with spigot filled with water and liquid soap for hand washing; provide liquid soap and paper towels.

8. All trash and garbage must be contained in leak proof, non-absorbent containers lined with plastic bags and covered with lids.

9. Toxic items shall be stored away from food and food supplies.

10. If open flame cooking, a fire extinguisher must be on hand and conveniently accessible.

**USDA Recommended Safe Minimum Internal Temperatures for cooked meats:**

<table>
<thead>
<tr>
<th>Food</th>
<th>Temperature</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chicken</td>
<td>165°F</td>
</tr>
<tr>
<td>Hot dogs</td>
<td>165°F</td>
</tr>
<tr>
<td>Ground beef</td>
<td>160°F</td>
</tr>
<tr>
<td>Pork</td>
<td>145°F</td>
</tr>
<tr>
<td>Beef steaks</td>
<td>145°F</td>
</tr>
</tbody>
</table>

Retain this document for future reference.