

FOOD SAFETY GUIDELINES AND CHECKLIST

The University of Texas at Tyler

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 must be single-service packets or be dispensed from sanitary dispensers. Must provide single service plates & utensils.
2. All perishable food products must be maintained under proper temperature control. A thermometer (0 to 220 degrees) to check temperature is required. See food temperature guidelines below:

Hot Foods	
Food	Minimum Temperature
Beef, pork and fresh cracked eggs served immediately	145° F
Ground meat, fish products, and pork	155° F
Poultry and stuffed products	165° F
Other hot foods	140° F

Cold Foods	
Food	Maximum Temperature
All meat, dairy, and other cold foods (including beef, pork, eggs, vegetables once heat has been applied, raw seed sprouts, cut melons, etc.)	41° F

Cooked food must be prepared to the minimum initial cook temperature as required by the Texas Food Establishment Rules, Texas Department of State Health Services.

3. Food shall be protected at all times. Open, unprotected displays of food products will not be allowed. Booths to be enclosed or covered with tent/tarp. All food/food supplies to be 6" off floor/ground.
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 using a scoop.
All event staff/food handlers shall:
 - a. Wear clean clothes and effective hair restraints
 - b. Wash hands with soap and water prior to beginning work, after smoking, eating, or drinking, and after using the restroom
 - c. Use disposable gloves or utensils when handling food products
 - d. Not smoke or use tobacco products inside the food area
5. Have three containers available for the following uses of water:
 - a. Soapy water for washing
 - b. Rinse in clear water
 - c. Water with bleach to sanitize surfaces and utensils (one cap full of bleach to one gallon of water)
6. Five gallon container with spigot, filled with water, liquid soap for hand washing; provide liquid soap and paper towels. A three compartment sink is also acceptable.
7. All trash and garbage must be contained in leak proof, non-absorbent containers lined with plastic bags and covered with lids.
8. Toxic items shall be stored away from food and food supplies.
9. If open flame cooking a fire extinguisher must be on hand and conveniently accessible.

When serving food on campus, please use the following checklist:

- 1. Covered Trash Can
- 2. Container For Waste Water
- 3. Ice Chest For Food
- 4. Spray Bottle With Bleach
- 5. Hot Foods at 140 degrees
- 6. Wastewater Discard Barrel
- 7. Flooring
- 8. Hand Wash Set-up
- 9. Soap
- 10. Paper Towels
- 11. Three Compartment Sink
- 12. Ice chest and scoop
- 13. Thermometers
- 14. Covered Condiments or Sanitary Dispenser
- 15. Single Serve Ware
- 16. Cold Foods at 41 degrees
- 17. Fire Extinguisher (only if open flame cooking)
- 18. Tent for outdoor food events