RICE UNIVERSITY STUDENT CENTER

Facilities & Events · Student Activities · Student Run Businesses

Guidelines for Baked Goods and Beverages Sales

(Tables need to be reserved at least 48 hours in advance. Your club will be fined $50 if you show up without a reservation. Club members need to take the Food Safety & Sanitation class before the sale, and must have at least one certified member present during the sale. If your student organization does not comply with these rules, it will be fined $100.)

Rule # 1: Baked goods and beverages must be individually wrapped, pre-packaged by the retailer.

Rule # 2: Protect food that is served. COLD beverages need to be kept at 41*F or below. Use insulated carriers (i.e. thermos/coolers) to keep hot/cold items hot/cold, and separate cold/hot items from each other. No eating, drinking, smoking is allowed in the food area.

Rule # 3: All food, equipment and paper products shall be stored at least 6 inches above the floor.

Rule # 4: All servers must wash hands and use sanitizer regularly.

Rule # 5: Ice used for consumption must be from an approved source. Ice shall be held in bags until used and dispensed properly. Use ice scoop or disposable gloves to handle ice. Do not use bare hands.

Rule # 6: Provide only single-service articles for customer's use. All silverware and napkins must be individually wrapped.

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

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

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

WARNING: Contact the Student Center Business and Events Coordinator immediately if inspected, do not argue with inspector.