

University of Houston – Clear Lake
Temporary Food & Special Events
Low Risk Food Items

The following food items may be sold or given away as “Low Risk” food items provided they are prepackaged as individual servings. Home-made baked goods must be individually wrapped. Potentially hazardous foods are foods that if handled or prepared improperly can cause a foodborne illness. “Low Risk” foods are shelf stable; examples of approved foods are:

- Chips
 - Popcorn
 - Candy
 - Beverages (e.g. soda, coffee with powdered creamer, hot chocolate without milk)
 - Many bake sale items (e.g. dried baked goods including: cake, cookies, brownies)
 - Whole fruit (e.g. uncut, not peeled)
1. Food items *may not* contain spoilable ingredients or those with high moisture content, requiring them to need temperature control. These include: cream-filled pastries, éclairs, pies, goods with cream cheese, whipped cream, or fruit toppings, icing made with butter or crème cheese, etc.
 2. Beverages are permitted only if they are served from their original, unopened containers. All open beverages (punch, 2 liter bottles, juice etc.) are prohibited.
 3. All bake sale items shall be individually wrapped at the original point of preparation for sanitary and safe food handling purposes. Napkins, tongs, or other appropriate materials must be provided to pick up the individual items such as donuts, or they should be individually bagged prior to sale.
 4. Bake sale items shall be transported in a covered, dust-proof container.
 5. Individuals conducting the baking and/or wrapping or sale of food shall thoroughly wash their hands before handling the food product to prevent food poisoning and spreading germs.
 6. Apply good sanitation practices in the storage, preparation, and display.
 7. ARAMARK® has a contract with UHCL for the rights to sell food, confections and beverages on campus. Coffee, juice and soft drinks may not be sold during hours when ARAMARK® is open. However, these items may be given away with the purchase of baked goods. Similar to baked goods, spoilable beverages (such as fruit juice or milk needing refrigeration) may not be dispensed, unless bought and provided in sealed single serving containers.

Student Organizations serving “low risk” food items - required to obtain approval through the Student Life Office. Student Organizations are required to submit a *Temporary Food & Special Events Permit Request Form for Student Organizations* through Student Life when serving “low risk” items.

Faculty/Staff serving low risk food items - do NOT require approval through the *Temporary Food & Special Events Permit Request Form*. This form is intended to identify events where food items will require temperature control AND events utilizing open flames.