

Student Central guidelines for selling food on stalls

These guidelines exist to assist Hull University Union Societies and Clubs in selling food safely as part of raising money for their chosen charity or club. This form needs to be completed if you intend to sell food on your stall

If you intend to sell food as part of your event there are a few things that you will need to know and ensure that you adhere to, these are listed below:

➤ High risk food are defined as 'Ready to eat foods' that do not require any further cooking before they are eaten, these foods generally are high protein foods that are perfect for the growth of bacteria, if these foods are then left at room temperature the levels of bacteria can grow to dangerous levels that may cause food poisoning, if you have ever had food poisoning you will know that this is not a pleasant experience!

Unfortunately we cannot allow you to sell these high risk foods, some examples of these foods are highlighted below

Cooked and raw meat foods / Cooked and raw fish foods / Cooked and raw poultry foods

Egg products such as quiches, cooked eggs and mayonnaise

Dairy produce such as cream, milk, artificial cream, custard, cheeses

Cooked rice, pasta or cous-cous

➤ Bacteria is present on all of our bodies, our pets and things that we touch in everyday life, if you are a food handler it is important that you maintain good standards of personal hygiene, this means washing your hands after going to the toilet, eating, blowing your nose or scratching your head to name a few, if you do not maintain good standards of hygiene you may pass the bacteria that is present on your body onto the food that you are selling.

➤ **DO Wash your hands regularly and use sanitiser spray between handling money and food. Anyone suffering with fever, vomiting or stomach upset should be excluded from participating in the sale.**

➤ It's just not you that you have to protect your food from it is the general public also, how many people have you talked to today who have coughed or sneezed around you, if you do not protect your food when on display just think about how many sneezes or coughs could land on your nicely baked buns!

➤ **DO ensure your food is displayed on a plate and covered with cling film or a display box.**

➤ More people today are suffering with food allergies, food allergies can cause serious reactions and in some cases death, please ensure that you are aware of the ingredients that go into your food.

➤ **DO have a list of your ingredients to hand, if you are unsure tell the person buying your food, it will then be their decision whether to buy it or not.**

As the event organiser I understand my responsibilities and that I will ensure that the activity will follow the above guidelines, if it is deemed that these guidelines are not followed I understand that Hull University Union has the right to withdraw cancel the stall and stop the sale from going ahead.

Sign here to confirm you have read and understand the above guidelines