

## Hot Food & Bake Sales

At least one member within the organization must have attended a Hot Foods Workshop conducted by the City of Long Beach Department of Health and Human Services

### Hot Food Sales

See your SLD Advisor for a PRC minimum 2 weeks in advance

Reserve the USU Southwest Terrace (only approved area for hot food sales) with the USU Conference & Events Center

Reserve canopy, food thermometer and fire extinguisher from SLD

Notify the Manager at Surf City of your food sale one day prior to event (make sure to have extra set of utensils as it will be difficult to have access to Surf City sink)

If food preparation is needed, i.e., chopping up lettuce and tomatoes, you may use do so within the enclosed food booth. Be sure to sanitize your knives and cutting boards.

#### Equipment need for the day of the event:

- Fire extinguisher
- 5 gallon water container with tap/spout
- Hand soap (in a pump that foams, not waterless soap)
- Bucket for dirty water collection
- Paper Towels
- Gloves (throw-away latex)
- Cooler(s) for food/ice
- Cooking and Serving Utensils (as well as an extra set of these)
- Chaffing dishes with sternoes to keep food hot while waiting to be sold/served

### Bake Sales

Go directly to the USU Conference and Events Center 5 business days in advance to book your location. If less than 5 days, you must see your SLD Advisor for a PRC.