

PRAIRIE VIEW A&M UNIVERSITY
Prairie View, Texas
Office of Student Activities & Leadership

PROCEDURE FOR OBTAINING A SOLICITATION PERMIT

Any solicitation on campus must have the approval of the Director of Student Activities or his designate, whether such solicitation organization, or any outside agency. The following procedure should be followed in order to obtain a permit.

- 1. Read and complete the Solicitation request form, including signatures for approval of requested area.**
- 2. Arrange for a table in the MSC, Alumni Hall or Fountain area with the facility manager or with the appropriate university personnel.**
- 3. Return the completed form to the Student Activities Office for approval.**
- 4. Upon approval, a copy of the permit must be picked up by the organization or individuals utilizing the facilities, in Room 116, MSC.**

REMINDERS:

- A. All requests should be submitted at least 48 hours in advance of the desired activities.**
- B. All solicitation shall take place from behind a table.**
- C. Solicitation is not allowed within prescribed areas on football, baseball or basketball game days.**

This information does not supersede any regulation (s) contained within University Regulations, Concessions or Advertising and Publicity Guideline policies.

**FOR ADDITIONAL INFORMATION CONTACT THE OFFICE OF STUDENT
ACTIVITIES IN ROOM #116 MEMORIAL STUDENT CENTER X2018.**

PRAIRIE VIEW A&M UNIVERSITY

Application for Sales/Solicitations/Activity

Date: _____

Name of Organization: _____

Address: _____

Organization Tax ID Number _____

Goods/Service to be Sold/Activity: _____

Location of Sales/Activity: _____

Date of Sales/Activity: _____

Time of Sales/Activity: _____

Approved by: _____ Date: _____
Director of Student Center Operations

This to certify that I understand fully my responsibility to maintain a clean and orderly area and to leave the premise in the same order. I also relive Prairie View A&M University of all responsibility for losses and damages that may occur as a result of this activity.

Signature of Individual's Organization's Representative & Title

- Approved
 Disapproved

Date: _____
Director of Student Activities & Leadership
Special Condition _____

PRAIRIE VIEW A&M UNIVERSITY

FOOD HANDLING/SANITATION POLICY

<p style="text-align: center;">HANDS</p> <p>Wash hands before reporting to your station for the first time each day, between each task, and especially after using the toilet, after smoking, and after handling dirty dishes!</p>	<p style="text-align: center;">HOUSEKEEPING</p> <p>Crumbs, dust, grease, soil and water aid bacteria in their growth. Insects and rodents also are able to survive because of debris that is allowed to accumulate or to remain on the tables or floors overnight. Insects and rodents must be controlled by maintaining clean, well-lighted facilities and by sealing any openings that could admit them.</p>
<p style="text-align: center;">FOOD HANDLING WORK AREA</p> <p>Preparation areas, utensils and equipment need to be washed, rinsed and sanitized after each period of use and between each different type of food and between raw and cooked foods. No smoking or eating when preparing or serving food!</p>	<p style="text-align: center;">STORAGE</p> <p>All foods need to be stored at least 6" above the floor to facilitate proper cleaning and to eliminate hiding places for insects and rodents. Proper storage also eliminates waste due to contamination by dirt and mop water.</p>
<p style="text-align: center;">ROOM TEMPERATURE</p> <p>Do not allow high protein foods, (potentially hazardous foods), to remain at room temperature for more than 15 minutes. This time frame applies to foods that are being prepared as well as those that are being held for preparation of for services.</p>	<p style="text-align: center;">HANDLING</p> <p>Food should not be touched by the bare hand. Always use tongs, ladles, forks, spoons or disposable gloves!</p>
<p style="text-align: center;">FROZEN FOODS</p> <p>Frozen foods should be stored at 0°F, or colder and should be thawed in such a manner that the internal temperature never exceeds 45°F. Do not thaw frozen foods at room temperature</p> <p style="text-align: center;">COLD FOODS</p> <p>Foods that are to be served cold should be held at 45°F, or colder, internal temperature.</p>	<p style="text-align: center;">SERVING</p> <p>When serving food, do not touch it or allow it to remain at room temperature for any length of time. Cold food and hot food taste better when they are served immediately to avoid loss of flavor from insufficient cold or hot.</p> <p style="text-align: center;">HOT FOODS</p> <p>Foods that are to be served hot should be held at 140°F, or warmer, internal temperature.</p>
<p style="text-align: center;">PERSONAL APPEARANCE</p> <p>No one enjoys eating in an establishment if they are served by individuals with long, stringy hair, or who are wearing unkept, dirty looking clothing. In fact, poor personal appearance can account for more loss of business than poorly prepared food. Hair must be retained and covered!</p>	<p style="text-align: center;">CLEANING</p> <p>Thorough cleaning is very important in the food service business! All walls, floors, shelves, tables and counter tops, equipment and utensils should be cleaned at least daily and should be accomplished by adhering to a cleaning schedule.</p>

Who is a likely victim?

Children under 5 years old suffer the highest number of scald burns. In the **KITCHEN**, they are scalded by hot liquids when pans are pulled or knocked from the stove or when coffee pots are pulled over. Also, scald and contact burns associated with cooking in microwave ovens are becoming more common in children and adults. The hot tap water in the **BATHROOM** is increasingly the cause of very serious scald burns. Tap water at 140°F. will produce a serious burn in less than five seconds. Hot water heaters should be set no higher than 130°F. Ideally, the water in the bathroom should not exceed 120°F.

Children age 5-9 suffer clothing burns most frequently. If gasoline is also involved, the age distribution extends from 5-29, with the highest number of burns being among boys 10-15. Misuse of matches or lighters and the combined use of matches and gasoline result in many serious or fatal burns. Teaching children the proper use of matches (**MATCH IS A TOOL**) and ensuring the safe storage and use of gasoline will drastically reduce these injuries.

Adults, especially males, receive burn injuries when flammable liquids are used improperly. Fueling a hot lawn mower, using gasoline as a solvent for paint brushes, putting charcoal lighter on hot coals and using a flammable liquid near an open flame are extremely hazardous actions which can result in severe burns. Many adult women are burned when they try to remove a burning container of grease from the stove rather than smothering the fire with a lid or cookie sheet.

Older adults (over 60) may receive burns from clothing ignition. Falling asleep while smoking or coming into contact with open flames are common causes. They are also more likely to sustain a tap-water scald than younger adults. Contact with the hot surfaces of wood or coal burning stoves, kerosene heaters, electric space, heaters, etc. is a serious problem in all age groups.

If your clothes catch on fire, DROP AND ROLL

This information is supplied as a public service by Shiner Burns Institute. For more information on this and other burn prevention topics, call or write the Public Relations Department, Shrine International Headquarters, 2900 Rocky Point Drive, Tampa, Florida 33607, (813) 885-2575.