



Food Handling Guidelines

If you volunteer as one of our Food Handlers (kitchen, food cooking areas, food prep areas, or food concession booths) please follow these special guidelines to ensure the safest possible environment for our food services. It is up to each volunteer to adhere to these guidelines – when it comes to safety and sanitation, there are no exceptions.

Gloves: You **MUST** wear gloves at all times when handling food. Gloves should be changed (and discarded) frequently; we will provide food service gloves as well as aprons (you are welcome to bring your own apron).

Shirts or tops: Your top must have a short sleeve – SLEEVELESS TOPS ARE NOT ALLOWED; NO BARE MID-DRIFTS

Hair Covering: You **MUST** wear hair covering. You may wear your own cap or head covering or use one of our head coverings or hair nets. Beards must be covered as well.

Footwear: You **MUST** wear **closed-toed** shoes. No one with open toed sandals or flip flops will be allowed to work (both sanitation and safety reasons). **THIS IS NOT NEGOTIABLE!**

Restroom Breaks: When using the restroom, gloves and aprons need to be removed (gloves must be discarded and not reused). And of course, all volunteers must thoroughly wash their hands before returning to work, including before putting on gloves.

Meals: Meals, snacks and drinks will be available in our volunteer break room. Sanitation rules prohibit eating at the outside food sale booths and indoor food preparation areas. If you wish to eat outside, you are welcome to purchase food from our food booths.