

SPECIAL EVENT FOOD REGULATIONS

The following are regulations regarding proper food preparation, distribution and sales during a special event by any

6: Limited Concession Stand

Appendix C

Supervising Nutrition Services Staff Responsibilities:

- x Health codes are followed
- x Equipment is properly operated
- x Safety rules are adhered to when using equipment
- x Proper hand washing and food safety standards are met
- x Kitchen use is by adults only, no one under age of 18 is allowed in kitchen

Guidelines for Volunteers under Nutrition Service Employee:

The Nutrition Service employee will provide simple ongoing training to volunteers who will prepare, cook and serve food. Volunteers are responsible for returning the kitchen back to original condition. Volunteers are encouraged to

Proper Hand Washing Procedure at designated hand sinks

1. Wet hands
2. Apply soap
3. Scrub hands for minimum 20 seconds
4. Rinse hands
5. Dry hands with paper towel
6. Use paper towel to turn off water