

Food Handling during Events

Do's and Don'ts

1. All stands should be covered from above (stands with no cover will **not** be allowed to start operating **unless** this requirement is fulfilled). Stands with open fire for example “sage” should have a **thick wood** or **metal** cover.
2. Tables should be cleaned and clear of anything other than the food and tools to be used (i.e. no keys, no chains, etc).
3. Wash hands carefully before working and using gloves, and after working.
4. Latex gloves are **prohibited**. Use only Polyethylene gloves.
5. Use the gloves only **once**.
6. Food on the tables (vegetables, pastry, etc) must be **always** covered, or individually wrapped, and attended to prevent insect access. Wash food (vegetables, fruits, etc) carefully before serving.
7. Food such as meat, chicken, cheese, and milk should stay in the fridge **except when used**.
8. Don't mix raw and cooked food. Caterers and clubs who will be serving meat and chicken must have **separate tools** for raw and cooked food.
9. Cook and serve food upon demand (i.e. **no mass production**).
10. Ill persons (even with sour throats) **should not work** at the stand and handle food. Also try **not to cough** or **sneeze** over the food.
11. Eating and working is **not allowed**.
12. Garbage should be cleared constantly. Garbage containers should be always covered. Garbage under tables is **not acceptable**.
13. Iceboxes should have drains to allow molten water to leak out.
14. Only **pre-packaged** ice is allowed to be served with drinks. Serving ice with bear hands is **prohibited**. Only individually wrapped straws are permitted.
15. Persons who handle the money shall not serve food unless it is pre-packaged or wrapped.
16. **No smoking** at the stands.

These are just simple and general guidelines. Please refer to your sanitation agreement for more information and for the extra notes the Safety Officers will be providing you with.

Severe violation of these guidelines will result in closing the stand.