



# Food Safety Guidelines for Volunteers!

Volunteers play a huge part in preventing the spread of germs.  
Stone Soup Café is committed to following these guidelines!

## When you arrive at the Café:

1. Cover your hair with a hat, scarf, or hairnet.
2. Remove watches & jewelry.
3. Push up long sleeves.
4. Wash your hands.
5. Put on a clean apron & gloves.



## Practice good personal hygiene!

Come into the space with a clean body, hair, fingernails, and clothing.

If you feel ill, have a fever, or diarrhea-- stay home!

Never wear your apron into the restroom.

Let the shift leader know if you have a cut or wound; we'll make sure it is properly bandaged.



## Change your gloves often!

- ➡ When they are dirty or torn.
- ➡ Before you begin a new task.
- ➡ After handling raw meat or allergens.
- ➡ After touching your phone, hair, or face.
- ➡ After eating or drinking.

**Change your apron after working with raw meat or allergens.**



## Be aware of cross-contamination:

Properly clean & sanitize surfaces before using.

Never use the same utensil for raw & cooked food.

### Food contaminants:

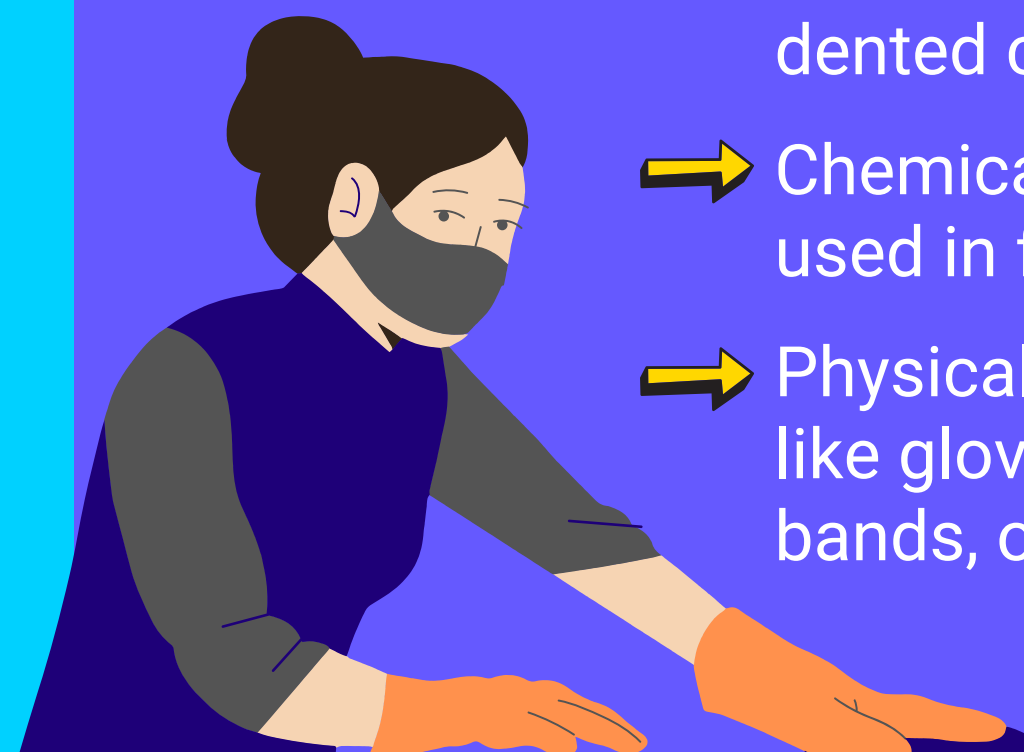
- ➡ Bacteria & Viruses (e.g. raw meat becoming warm, dented cans)
- ➡ Chemical (e.g. cleaning fluids used in food prep areas)
- ➡ Physical (e.g. foreign objects like glove fragments, rubber bands, or bones)



## Ask us!

Our shift leaders and chef are here to help you become skilled in food preparation!

Ask us if you don't know how to do a task or the best food-safe practice.



**Together, let's do our part to keep each other safe & healthy!**