



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 & clean 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.



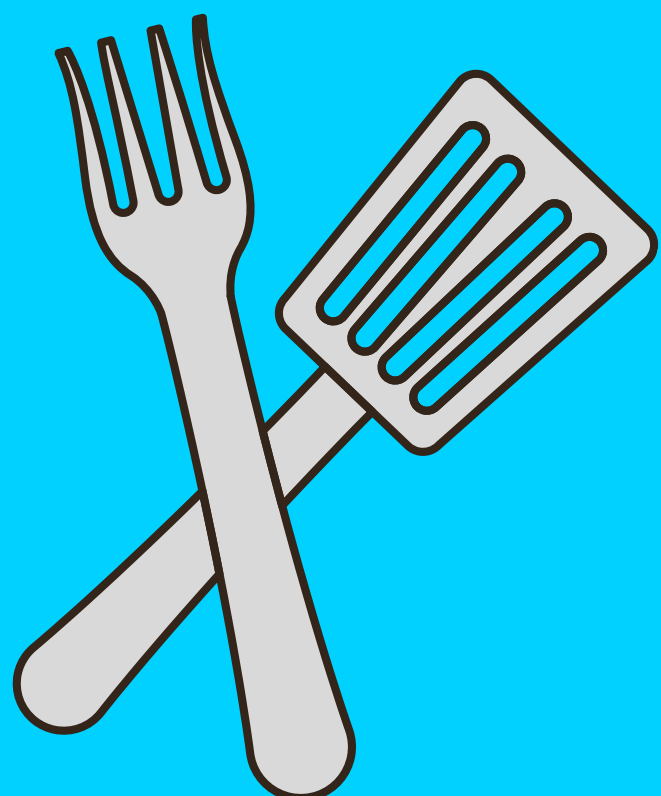
Be aware of cross-contamination:

Properly clean & sanitize surfaces before using.

Never use the same utensil for raw & cooked food.

Food contaminants:

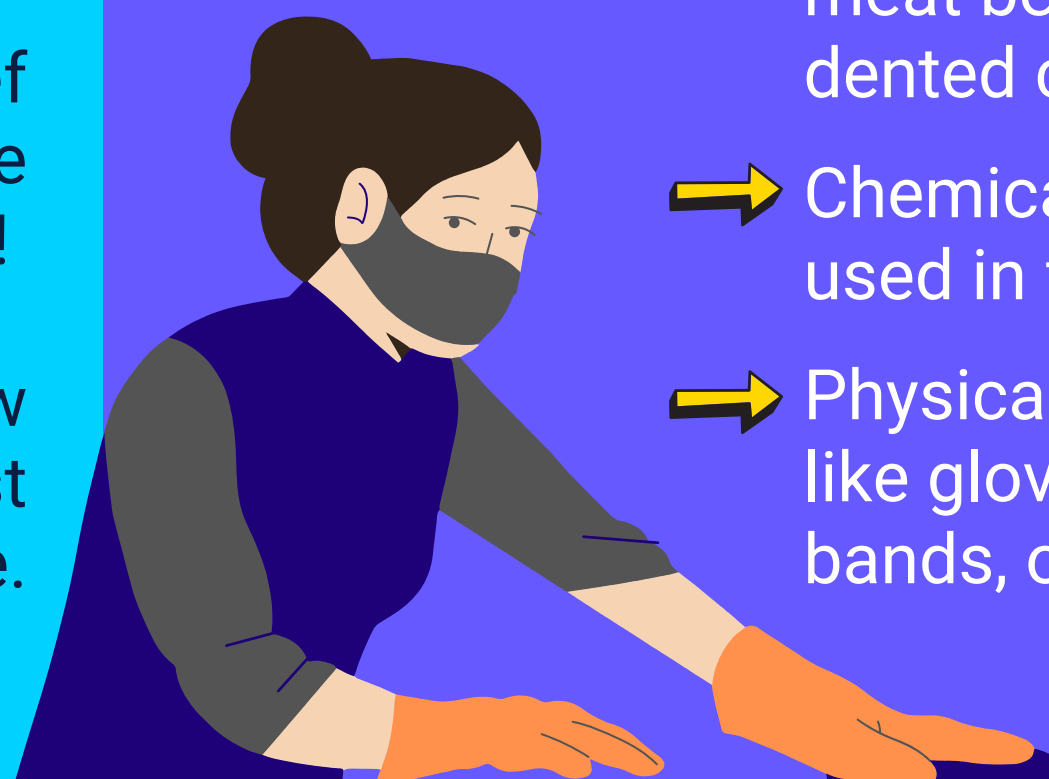
- Bacteria & Viruses (e.g. raw meat becoming warm, dented cans)
- Chemical (e.g. cleaning fluids used in food prep areas)
- Physical (e.g. foreign objects like glove fragments, rubber bands, or bones)



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 to use.



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