



SAFE FOOD FOR THOSE YOU SERVE

Healthy policy

You are an important part of providing food pantry guests with the food that they need for themselves and their household. You can do your best to help those in need when you follow a few food safety guidelines:

Handwashing

Good hand hygiene is key to food safety! Wash your hands regularly and thoroughly with soap and warm water after:

- Using the restroom and before handling food
- Touching animals
- Sneezing, blowing your nose and coughing
- Touching a cut or open sore
- Being outside and before starting to work with food
- Handling ready-to-eat foods like fresh fruits and vegetables
- Handling trash
- Sorting food, especially packaged items, and before handling fresh food
- Carrying boxes to and from storage or vehicles
- Handling non-food items and before handling food (even if that food is packaged)

Illness

You help protect those you serve when you take care of yourself! Do not come to the pantry, even to volunteer, if you are experiencing any of the following symptoms:

- Abdominal cramps, diarrhea, fever, vomiting
- Open, oozing sores on your hands, lower arms or any exposed body parts
- Sore throat with fever

If you have had, or are experiencing, vomiting, diarrhea or jaundice, you may not come in to work until you have been symptom-free for 24 hours or you have a written release from a medical practitioner.

You may not work with food if you have been diagnosed with Hepatitis A, *Salmonella* Typhi, *E. coli*, Norovirus, or Shigella. You must have a note from a medical practitioner to return to work.

I agree to follow the Health Policy:

Signed: _____
Food Pantry representative

Date: _____