

CAFETERIA VOLUNTEERS

Because our program is monitored for both safety and health standards, it is important that all volunteers comply with the following:

Dress Appropriately. Our work involves handling sharp objects and large quantities of hot foods, as well as working with potentially dangerous equipment. Loose clothing that can drag in the food or cause accidents should not be worn in the kitchen. Shorts should be long enough to cover the top of the legs to avoid burns. The floors can be slick, especially in the presence of water. Please avoid high heel shoes and sandals. It is best to wear enclosed shoes. Please use an apron provided by cafeteria.

Restrain Hair. Servers are required to wear some type of hair restraint, such as a visor or hairnet. Long hair should be restrained and off the shoulders. The cafeteria will provide a visor for you to use if you like.

Handling Food. Wash your hands before handling or serving food. Disposable gloves are provided to help protect food from bacteria that cause food-borne illnesses. Use disposable gloves when working with food or handling food on the serving line. Change them in between uses and after touching non food items with gloved hands. Gloves are not necessary if you are using utensils and your hands are not in direct contact with food.

Eating/Drinking. The Board of Health does not allow eating foods or drinking beverages while working in a food service establishment. If you wish to have a bottle of water or a soft drink available while working, you may leave it in our office. All employees and volunteers receive a free lunch, however federal regulations prohibit the removal of any food from the cafeteria unless it has been purchased. Free meals must be eaten in the dining room.

Illnesses. Individuals with viral or other contagious illnesses should not work in the kitchen.