

Guidelines For Working In The Foodstand

All leaders have the responsibility of going over the following guidelines with their members and enforcing them to the best of their ability. It is very important that we meet these standards for the safety, health, and welfare of our customers and everyone who works in the stand.

THE STANDARDS BELOW ARE A MUST OR THE CLUB MEMBER MAY NOT BE ALLOWED TO WORK.

1. Workers may wear shorts if not working the grill. No short shorts!
2. NO SANDALS - Tennis or rubber grip sole is the best. (It is not safe to have toes exposed or floppy shoes.)
3. CLEAN SHIRT - (White preferably or club shirt) This presents a uniform image.
4. HAIR SECURED BACK BEHIND EARS - Hair is very unappetizing to find in food and touching your hair with hands that will serve food is not sanitary. You should fix your hair and then put on your top, so hair is not on it. Hair can be secured with clips, headbands, etc., but on the back half of your head...also hair sprayed if possible.
5. HAIR NETS/HATS - These must be worn in the food prep areas.

BELOW YOU WILL FIND SOME OTHER ITEMS. PLEASE REVIEW THESE WITH YOUR CLUB. Stress to your members the fact that many people are watching them and these things affect our image and ultimately our business.

1. Hands and fingernails should be clean.
2. Bracelets should not be worn for safety and sanitation.
3. Wash your hands frequently while working, especially after using the restroom, blowing your nose, working with garbage, etc. Cleanliness never offends anyone.
4. KEEP YOUR HANDS OUT OF YOUR MOUTH...for example, don't lick your fingers after picking up a roll, etc. You may not taste or eat anything while behind the counter.
5. Dropped utensils get washed. Don't pick up silverware by the part the customer will put in their mouth.
6. Do not pick up cups or glasses by the rims where customers will drink from.
7. Sandwich, fries, beverage (or equivalent) are provided for all members and leaders who work a full shift to provide for a rest and a break. If members do not work a full shift, then breaks and meals are not necessary. It is up to the leaders to handle this situation.
8. Please do not chew gum.
9. Only adults are allowed to work the cash register.

CLEAN UP: This is an on-going process while you are working. You are responsible for cleaning up before a new shift comes in and also for giving them instructions as to what they should do. Floors should be mopped each night.

Each shift needs to have 7-8 adults and a maximum of 10-15 4-H members. One adult from each club will be responsible for assigning people to different stations:

- Pop cooler – 1 adult or youth over 16 years to keep the cooler stocked
- Fryer – 1 adult
- Grill – 2 adults
- Daily specials – 1 adult
- Salad and sandwich prep area – 2 adults (will also cut pies)
- Cash register – 2 adults
- Pizza – 1 older youth
- Nachos – 1 older youth
- Dishwashing – 1 adult and 1-2 youth to collect and wash trays
- Order takers – 4-6 youth
- Table cleaners – 2-3 youth
- Trash – 2 youth
- Floor sweepers and condiment stockers – 2 youth

***If you have young, small members, check with the office about their working. Behind the counter is unsafe for Cloverbuds.