



Volunteers in the Kitchen

PROCEDURE / APPROACH

Volunteers in the kitchen must follow sanitation rules under the guidance of the Nutrition and Center Staff.

HEAD START PROGRAM PERFORMANCE STANDARDS:

1306.22

- Nutrition staff are responsible for the training and direction of kitchen volunteers. Volunteers in the kitchen must follow kitchen safety and sanitation rules under the guidance of the Nutrition staff.
- Kitchen volunteers will follow the Hygiene-Hand Washing Procedure. All hand wounds must be properly bandaged and gloved for the duration of the volunteer time in the kitchen.
- If a volunteer has vomited or experienced diarrhea within 24 hours or is jaundiced, they may not volunteer in the kitchen. Kitchen and center team will partner with volunteer to establish appropriate condition of health during their volunteer time in the kitchen.
- Gloves are to be worn when handling high-risk foods. Gloves will be changed in compliance of food safety and sanitation guidelines in order to prevent cross contamination.
- Hair shall be effectively restrained to prevent the contamination of food or contact surfaces.
- Closed toed shoes with non-skid soles should be worn. Kitchen supplied aprons will be worn.
- Food shall only be consumed in designated areas.
- Proper dishwasher use and safety/sanitation procedures will be followed.
- Volunteers may not diaper a baby or child during the time they are in the kitchen.