

Volunteers in the Kitchen

Procedure/Approach

SOCFC Volunteers follow the established Human Resources Volunteers process. Volunteers in the kitchen must follow safety and sanitation rules and regulations as defined by local County HHS and SOCFC.

Head Start Program Performance Standards:
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1302.94(a)(b); 1302.44

- Nutrition staff and center Site Managers 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 in order to comply with Head Start Volunteer Performance Standards and County health and sanitation requirements.
- All Volunteers will follow the smock color guide and refer to volunteer handbook for allowed activities.
- Kitchen Volunteers will be provided with a disposable work apron to wear in the kitchen and a designated volunteer black smock to wear outside of the kitchen in the center and/or classroom.
- Kitchen volunteers will follow the Hygiene-Hand Washing Procedure. All hand wounds must be reviewed with center Site Manager and center Nutrition staff to verify ability to work in the kitchen.
- Kitchen and center teams will partner with volunteer to establish appropriate condition of health before their volunteer time in the kitchen. If a volunteer has vomited or experienced diarrhea within 48 hours or is jaundiced, they may not volunteer in the kitchen. They must be fever-free for 24 hours before working in the kitchen.
- Gloves are to be worn when handling high-risk foods following proper glove sanitation rules.
- Hair shall be restrained. Hair/beard nets will be provided if deemed necessary.
- Closed toed shoes with non-skid soles are to be worn.
- Kitchen volunteers may not diaper a baby or child.