



LOMITA

## Safe Food Handling Checklist

- Make sure kitchen used to prepare your lemonade is clean before beginning
- Keep hair tied back or wear a cap and wear a clean apron or clothing
- Wash your hands with warm soapy water before beginning and often while preparing food or when hands become dirty
- Do not sell food that may have germs that can make people sick such as pizza or hot dogs
- Wash the lemons first before making the lemonade and use a clean cutting board and knife when cutting the lemons
- Prepare lemonade and serve your lemonade from a clean container with a lid and spout
- Always use only store-bought bagged ice and keep it covered
- Use tongs or ladle to serve ice and make sure the handle does not touch the ice
- Store the ladle or tongs in a clean container when not in use
- Serve lemonade to your customers in clean single-use disposable cups
- Bring a garbage can with trash bags for clean up
- Keep a copy of your recipe at your stand in case customers ask to see a list of ingredients
- Wash your container(s) when you are finished selling all your lemonade and clean all surfaces after you are done.

Have fun!

Name \_\_\_\_\_

Location of Stand \_\_\_\_\_

Hours of Operation \_\_\_\_\_

**Post this checklist on your stand to show that you are practicing food safety.**

Potentially Hazardous Foods may not be offered for sale. Lemonade or individually pre-packaged foods such as cookies may be sold.

