

HEALTH REQUIREMENTS AND SAFETY

All business owners are responsible for creating a safe and healthy product that follows food safety requirements.

Preparing Your Lemonade Product

- Always wash your hands with hot soapy water before preparing food. Wash your hands often.
- If your hair is long, tie it back or wear a cap
- Prepare your foods on clean surfaces. Make sure sinks, counters, spoons, pitchers, insulated containers, and utensils are washed and sanitized before using them.
- Prepare your base lemonade recipe using lemonade powder mix, frozen concentrate and/or bottled lemon juice.
 - No fresh squeezed juices are allowed.**
 - Only commercially (from a grocery store) ready-to-eat, packaged produce may be added (rinsed, cut and ready to use or frozen fruit, herbs, spices, etc.)
 - No melon or salad type greens may be used in your recipe.**
- Use city water from the kitchen sink when making the lemonade. (If you are on your own well, use store bought water.)

Serving Your Product

- Only use store-bought bagged ice. Don't use the cup or your bare hands to touch ice. Use a ladle or tongs to serve ice.
- Use paper or plastic pitchers and cups instead of glass
- Hold cups at the bottom and do not touch the tops of the cups (where people's lips will go)
- Keep the lemonade and ice off of the ground and cover the lemonade and ice cubes between servings to keep bugs and dirt out.
- Provide a covered trash container to dispose of used cups
- Avoid preparing and handling foods if you are sick with vomiting, diarrhea, a cold, or if you have been sick in the past 48 hours

No food items other than lemonade may be sold. If you have any questions, please contact SRHD Food Safety Program at [\(509\)324-1560](tel:5093241560) ext. 2.

Safety Guidelines

- Never operate your lemonade stand alone. Ask an adult mentor or parent to supervise your business and do not leave the lemonade stand without telling them
- Keep money in a safe place, overseen by an adult
- Do not run out in front of cars

*****Use of these items in your lemonade recipe requires special refrigeration and a permit from the Health Department for your lemonade business. Permits will cost \$100 for a single day. They can be obtained from SRHD Food and Safety Program at (509)324-1560 ext. 2.***