



Ronald McDonald House of Dallas

Kitchen Guidelines

- Please ensure that every member of your team has washed their hands, are wearing gloves, their hair is pulled back if it touches their shoulders and they are wearing closed toe shoes. We also will be requiring masks at all times.
- To reduce the spread of germs, volunteers will pack all prepared food into individually sized containers for families to enjoy either during or after the mealtime. The containers are provided by RMHD. The dining room is open for our families to eat in.
- There should be no more than **12** volunteers per cooking team. Every kitchen volunteer must be above the age of 15 years old. We cannot make any exceptions.
- Make sure that the food is cooked to safety standards and that you are holding the food at appropriate temperatures (hot and cold foods).
- Make sure that all items used in the prep and cook stations have been hand washed, dried and put away properly. Make sure that you are using the three sink washing technique properly. Please do **not** put food down these sinks, there is no garbage disposal in these sinks.
- Please wipe down and clean all of the counter tops. Check the ovens and clean those if needed. Please leave the kitchen as you found it.