



Food Safety Guidelines

Client Overview

At U.S. Hunger, it is important to us to maintain a sanitary and food-safe environment for the well-being of employees, participants, and meal recipients. To ensure we keep food quality as a top priority, there are several food safety standards that we adhere to.

Hairnets

All participants will be required to wear a hairnet during the entire duration of meal packaging. This includes everyone who is within 5 feet of the assembly lines - including, but not limited to - participants, observers, media, photographers, etc. Everyone will be instructed to cover the entire surface of their head, with all loose strands of hair, including bangs, tucked into the hairnet. If an individual has no hair, they will also be required to wear a hairnet.

Jewelry

All participants who are packaging meals on the assembly lines will be required to remove all jewelry, with the exception of:

- A wedding band/ring
- Medical bracelets

Jewelry is considered a potential hazard in food packaging areas, harboring dirt, and germs. Jewelry may fall into the food product and become a choking hazard and/or get caught on equipment.

Food, Drinks and Tobacco

No food, drink or tobacco is permitted within 5 feet of the assembly lines. This includes water bottles and chewing gum. Participants will be asked to dispose of these items before reaching the assembly lines.

Attire

All attire worn in proximity to the food products and assembly lines must be clean and free from contamination. This includes outer garments, such as jackets and sweatshirts.

Personal Items

Participants will be instructed to place their personal items underneath the assembly line, prior to sanitizing their hands. Personal items such as purses, jackets, cell phones, cameras, etc must remain untouched for the duration of food packaging.

Hand Cleanliness

To minimize the risk of food contamination, participants will be required to clean their hands using Sani Hand Wipes and hand sanitizers prior to packaging food. If participants leave the food safe area, they must re-sanitize hands upon returning. Hands must also be re-sanitized if any personal items are touched, such as a cell phone or bag. Some participants will be instructed to also wear gloves depending on their position on the assembly line.

Open Wounds

Participants with any exposed open wounds should notify a U.S. Hunger team member to ensure the wound is properly covered, bandaged and gloved in order to prevent the risk of food contamination.

COVID-19 & Illness

Participants will not be permitted to handle open food products if within 14 days of the Hunger Project:

- They have been diagnosed with or exposed to COVID-19, Salmonella typhi, Shigella spp, Escherichia coli 015:H7, or Hepatitis A Virus;
- They have been exposed to an outbreak caused by COVID-19, Salmonella, E-coli, or Hepatitis A;
- They have had symptoms of illness such as diarrhea, fever, vomiting, sore throat with fever, or jaundice;
- They have a lesion containing pus, such as a boil or a wound that is open or draining, that may be exposed to Food contact surfaces unless it can be adequately protected and covered by an impermeable cover.

(Those with symptoms of fever, vomiting, and diarrhea will not be permitted to participate in the Hunger Project.)

Tables

Tables used for the Hunger Projects must not be wood or of a porous material. All Food Contact Surfaces must be able to be cleaned by a liquid sanitizing solution. If a tabletop is made of porous material, a smooth non-permeable covering may be used. Consult with the project manager.

Service Animals

To comply with Food Safety Guidelines, U.S. Hunger cannot permit any animals in the food safe area. Participants with service animals may be accommodated in an area outside of the food safe zone.