



Dartmouth College Environmental Health and Safety Bake Sales Food Volunteer Form

PROCEDURES AND REQUIREMENTS FOR THE SALE OF BAKED GOODS AND OTHER FOODS

- This **Food Volunteer Form** must be signed by all food handlers (below)
- Organizers and sponsors of bake sales and any food preparation event must use good food protection and sanitation practices when planning, organizing, and holding the event.
- Good planning is essential to the proper preparation, transportation, and display of the varieties of baked goods
- Any person who is "sick" or who has just recovered from a recent illness, especially one causing diarrhea, must not be involved in the preparation or handling of any food item
- Acceptable bake sale items are: cookies, fruit pies, brownies, turnovers, cakes, bread, specialty breads, and cupcakes
- All foods containing tree nuts, peanuts, dairy, soy, eggs, fish, wheat and shellfish must be labeled clearly
- No cream-type items are to be offered for sale
- Furthermore, all items must be prepackaged in plastic wrap or bagged
- Cutting or slicing any prepared item that is for sale is prohibited

I AGREE NOT TO PREPARE, SERVE OR HANDLE ANY FOOD, BEVERAGE OR FOOD CONTACT SURFACES SUCH AS PANS, UTENSILS, DISHES AND PAPERGOODS, IF I HAVE ANY OF THE FOLLOWING:

A. SYMPTOMS:

1. Diarrhea 48 hours before the event
2. Fever
3. Vomiting 48 hours before the event
4. Jaundice (yellowish discoloration of skin or eyes)
5. Sore throat with fever
6. Lesions containing pus on the hand, wrist or an exposed body part (such as boils and infected wounds, however small)

B. MEDICAL DIAGNOSIS WITHIN THREE MONTHS

Whenever diagnosed as being ill with Salmonella Typhi, Shigella spp., Escherichia coli 0157:H7 and other Enterohemorrhagic Escherichia coli (EHEC), Hepatitis A virus, Entamoeba histolytica, Campylobacter spp., Vibrio cholera spp., Cryptosporidium parvum, Giardia lamblia, Hemolytic Uremic Syndrome, Salmonella spp. (non-typhi), Yersinia enterocolitica, Cyclospora cayetanensis, Norovirus and any other disease transmissible through food so designated by the Division of Communicable diseases of the Department in 105 CMR 300.000: reportable Diseases and Isolation and Quarantine requirements.

C. HIGH RISK CONDITIONS

1. Exposure to or suspicion of causing any confirmed outbreak of typhoid fever, shigellosis, E. coli 0157:H7 infection or hepatitis A.
2. A household member diagnosed with typhoid fever, shigellosis, illness due to E. coli 0157:H7, Norovirus or hepatitis A.
3. A household member attending or working in a setting experiencing a confirmed outbreak of typhoid fever, shigellosis, illness due to E. coli 0157:H7 infection or hepatitis A.

I AGREE THAT I WILL PUT ON GLOVES PRIOR TO FOOD HANDLING. I ALSO AGREE TO MAINTAIN GOOD PERSONAL HYGIENE PRACTICES SUCH AS WASHING HANDS FOR TWENTY SECONDS BEFORE HANDLING FOOD, AFTER HANDLING MONEY, USING THE RESTROOM, USE OF TOBACCO, EATING, DRINKING OR TOUCHING THE MOUTH, FACE, HAIR, AFTER ANY BREAK AND BEFORE PUTTING ON GLOVES.

Every person who is handling food for this event must sign their own form

Volunteer name: _____

Signature of volunteer: _____ **Date:** _____

The purpose of this agreement is to ensure that Food Volunteers take appropriate steps to preclude the transmission of food borne illness. Please contact Environmental Health and Safety on 606 646 1762 with questions.