

# Lemonade Day!

## HEALTH DEPARTMENT RECOMMENDATIONS

**Ready to Eat Foods (RTE)** should be handled with tongs, food utensils, or single use gloves. Provide each stand with 3 sets of utensils.

There should be no direct hand contact with RTE foods.

The lemonade ingredients (dry mix or fresh lemons) should only be mixed with bottled water.

**Practice safe food handling:** there should be no smoking, drinking, or eating during the serving and handling of your lemonade in the booth. Wear clean aprons and have hand sanitizer gel available. We recommend using only bagged ice and only dip ice with a scoop. Serve your lemonade from a container with a lid and spout. Provide overhead protection to food service areas if possible.

**Handwashing:** If lemons will be squeezed at each stand, each stand must have a handwashing set up (Igloo type cooler with free flowing spout set on table with empty bucket underneath with soap and towels.)

**Team members** who have suffered from bouts of diarrhea, vomiting, cramps, and/or fever in the past 48 hours should not participate in the team booth. Viral infections are highly contagious, and can be easily passed to others by food handling since it takes only a few of the organisms to cause sickness.

Lemonade can be prepared at each stand if these recommendations are met.

Please contact the Baldwin County Health Department for guidance in safe and sanitary food practices.

Our number is (251)947-3618.

