

Surry County Schools Child Nutrition Services Guidance for FFVP Volunteers

Thank you for volunteering to work with SCS Child Nutrition Services. Anyone that works in a school cafeteria must follow local, state and federal sanitation and safety guidelines. We appreciate your willingness to serve our students. Please follow the guidelines below.

Personal Appearance and Procedures

Hair Restraints: Please cover your hair with a hair net, cap or scarf in a way that keeps hair from getting into food and on equipment. Long hair should be pulled back and hair spray is not sufficient. If you need a hair restraint, please let us know and we will be happy to provide a hairnet for you.

Jewelry: Please limit jewelry to short necklaces, small earrings and a wedding band. We know you would not want to lose your gemstones during food preparation!

Fingernails: Fingernails should be short and unpolished. Artificial nails are not permissible.

Clothing: Please do not wear shorts or sleeveless shirts in the school kitchen. Please use disposable aprons to protect your clothing. Work aprons should be removed when going to the restroom.

Shoes: Please wear shoes that cover the majority of your feet and have non-skid soles. This is for your safety. Tennis shoes are highly recommended!

Illness or Injury: Please do not volunteer if you are sick or running a fever. Also, please do not work in the cafeteria if you have an open cut or wound on your hands or forearms.

Hand Washing: Any time you sneeze, cough or touch your hair or body we ask that you wash your hands. Proper hand washing includes washing for at least 20 seconds with soap and warm water and dry your hands with paper towel.

Glove Use: Hands must be washed before putting on single use gloves. Always change gloves when they tear, before beginning a new task and after taking out the trash. Glove use does not take the place of hand washing. Disposable gloves are inexpensive so don't worry about wasting them!

Eating, Drinking and Gum Chewing: Only beverages that are in a lidded cup with a straw can be consumed in the work area. Eating is not allowed except in a designated area. Chewing gum is not permitted.

Food Preparation: The Child Nutrition Manager and Employees will provide direction and guidance. In addition, please follow the Preparing Fruit and Vegetables Standard Operating Procedures for the Fresh Fruit and Vegetable Program. Safety should be considered at all times when using knives, sectionizers and / or other equipment with blades.

If you have any questions or concerns, please let us know.

Thank you for volunteering! We appreciate you!

USDA is an Equal Opportunity Provider and Employer