

St. Paul's Food Safety Policy

We thank you for bringing food from home for our events. Here are some guidelines we ask you to follow.

Food brought from home

- If you are not feeling well, have been diagnosed with a contagious illness or have any open cuts or sores on your hands, please do not make and bring food to the church.
- Cold food should be maintained at 40F or less; hot food should be 145F or more. Food that is not in this range should not be left out for more than 1 to 3 hours. This does not include dry snacks, cookies and some cakes.

Food served from our kitchen

- All hot food should be served at temperatures of 145F or above.
- Raw chicken should be cooked to a minimum of 165F.
- Thermometers are in the drawers for use.
- Please wear gloves when handling and plating food. Disposable gloves can be found in the top right drawer of the center island near the serving windows.

Food storage and kitchen cleaning

- Raw meats should be stored at the bottom of refrigerated units on sheet pans. Cooked products and vegetables should be stored above on sheet pans.
- Do not store any food stuffs directly on the floor.
- When cutting or handling raw meats, exercise care to not cross contaminate your work area. Clean up with a weak bleach solution.
- After your event, take leftovers home or discard them. They will not be used, and these leftovers fill up the refrigerators. Dispose, take home or label and freeze with date and intended use by another group (i.e. 7/1/19, for next coffee hour). **Leave nothing on the counters or in the refrigerator.**
- Operating temperatures of refrigerators should be at 40F or less. Report issues to the church office.