



# FOOD SAFETY & HANDLING TIPS

The health and safety of everyone who supports and participates in Treats & Sweets Day is very important to Pet Partners. Below are some useful tips to help you be successful. You can also visit the CDC and FDA websites for more COVID-related information.

## WHEN PREPARING FOOD:

- Always wash your hands before preparing food and continue to clean them often.
- Make sure all surfaces, bowls, utensils, and other equipment is clean.
- Keep pets out of the kitchen.
- Avoid raw eggs in anything that won't be thoroughly cooked, such as icing or mousse.
- Avoid bake sale items that require refrigeration, such as dairy-based items.
- Avoid serving undercooked items by baking everything thoroughly.
- Individually package items so that eager hands are not contaminating the treats.
- Consider offering nut-free and gluten-free options for those who have allergies or dietary restrictions. Have a list of ingredients on hand so those with allergies or on special diets can make sure the baked items are safe for eating.
- Package items in clear cellophane and pack away from raw foods, especially raw meat.
- Be sure to check expiration dates on baking ingredients.

## WHEN HOSTING AN EVENT:

- Use gloves throughout the event and change gloves frequently for safe food handling.
- Have no-calorie options for people to support you if they aren't purchasing baked goods, such as a donation jar or a raffle item.
- Consider providing hand sanitizer in addition to clearly marked hand washing areas.
- Wash your hands for at least 20 seconds when entering and exiting social gatherings. If soap and water are not readily available, use hand sanitizer that contains at least 60% alcohol. Cover all surfaces of your hands and rub them together until they feel dry.
- Remind guests to wash their hands before serving or eating food.
- Use single-use hand towels or paper towels for drying hands so guests do not share a towel.
- Limit the number of people handling the treats or sweets.
- Limit people going in and out of the areas where food is being prepared or handled, like the kitchen, if possible.
- Use single-use options or identify one person to serve sharable items, like hot fudge or whipped cream, so multiple people are not handling the items.
- Limit contact with commonly touched surfaces or shared items.
- Use touchless or lid-free garbage cans or pails.
- Use gloves when removing garbage bags or handling and disposing of trash. Wash hands after removing gloves.
- Clean and disinfect commonly touched surfaces and shared items between use when feasible.
- If you choose to use shared items that are reusable (e.g., seating covers, tablecloths, linen napkins), wash, clean, and sanitize them after the event.