

**RE: GUIDELINES FOR FOOD SERVED AT ROOM PARTIES OR BROUGHT TO SCHOOL BY STUDENTS/PARENTS**

- Limit the types of food you allow. Cakes, breads, cookies and other non-potentially hazardous baked goods are preferred. Food prepared from a commercial source is more desirable than food made in the home or classroom.
- Because of the difficulty of providing adequate refrigeration, do not allow any foods containing custard or cream fillings. Commercial fruit pies are fine, but do not allow pumpkin or other custard pies made with eggs. Meat dishes, meat filled pies and potato or macaroni salads are prohibited.
- Do not allow any home canned products.
- Use only cookie dough that has been made with pasteurized eggs. Always keep cookie dough refrigerated.
- Fresh fruit can be served *if it is cut just before the time it is to be served.* All cut melons are considered potentially hazardous and must be kept refrigerated.
- Never serve unpasteurized juice of any kind especially apple juice or cider. Commercially canned or bottled pasteurized juice is preferable to drinks mixed at home.
- Food served to children should be served with tongs, spatulas or other utensils. If handling food from server gloves should be worn. Disposable utensils and cups are preferable. Try to minimize the handling of all paper cups and utensils.

Please notify all staff members and parent groups of the guidelines. If you have any questions concerning these guidelines, give me a call.