

Food Safety Guidelines

- Frozen food supplies and cold food supplies to be transported in Ice Chest (filled with ice)
 - Place the food item on a bed of ice
 - Cover the food item with another layer of ice
 - Make sure the ice does not melt until it reaches the temple kitchen
 - This includes raw food, milk products, baked goods with frosting
- Transport hot or cooked food in hot insulation bag
 - Or cool down the food to room temperature – then transport in ice chest (see first bullet)
- Baked goods
 - OK to transport in regular containers if it does NOT have egg or milk based frosting
 - Baked goods with frosting has to be transported in Ice chest (see first bullet)
- Preventive Measure
 - Do not bring food to the temple if the person cooking/transporting has
 - Cold
 - Cough
 - Flu symptoms
 - Cuts and boils on exposed area
 - Minor cuts are OK (cover with bandage)