1) It is preferred that perishable foods not be served. This includes foods that must be kept hot, 150 degrees F. or above, or refrigerated, 45 degrees F. or below and includes cream filled pastry, meats, cheeses and milk products. Popcorn poppers are not suitable for heating and storing thawed frozen foods. All perishable foods are to be secured from a Health Department approved source. Hot dogs, burritos and any other perishable product that is to be heated or cooked will require the necessary facilities for keeping the product at 140 degrees F. or hotter after they are cooked. Mustard, catsup, relishes, etc. are to be dispensed in individual containers or sanitary dispensers. When practicable all food will be handled with tongs, forks, spoons, or clean tissues.

2) Only ice from an approved source shall be used in making sno cones. Syrup flavorings are to be applied from sanitary dispensers. Hands are not to touch the ice. At least one individual is to be responsible for the proper cleaning and storage of the machine which is to be washed with clean, hot water and detergent after each use and stored in a clean place.

3) Popcorn is to be purchased from an approved source. All supplies, sacks, boxes, scoops, oil, etc., must be stored above the floor in a clean area and protected from dust and other contamination. The popcorn is to be dispensed with a scoop. The machine, scoops, etc. are to be washed with clean, hot water and detergent after each use and stored in a clean place.

4) The open display of unwrapped foods, including candy, cookies, cupcakes, popcorn balls, cake, doughnuts, rolls, sandwiches and fruit cannot be permitted as they are subject to contamination from dust, coughs, sneezes, insects and handling. All food products on display shall be properly covered and protected by individual wrapping or covered display cases. Frosted cakes can be placed in cake boxes and the top covered with plastic fastened with cellophane tape.

5) The students handling and serving food shall thoroughly wash their hands immediately before dispensing food and shall have clean hands, fingernails and outer garments. Students, male and female, with long hair, shall keep it restrained by the use of caps or tied behind the head.

6) Any individual with colds or other infection illnesses are not to serve food.

7) Any school that serves hot, cold or perishable food is to contact the Central District Health Department for approval of their facilities.