

WHEEL FCS: FOODS LAB SAFETY, SANITATION AND LAB RULES

Sanitation Procedures

1. Keep books, purses and other personal items in the classroom, do not bring them into the food lab.
2. Wear appropriate, clean clothing on lab days. Avoid long, loose sleeves and dangling jewelry.
3. Wash your hands with soap before beginning the lab. Dry your hands on paper towels, do not use the dish towels.
4. While working with food, avoid touching your hair, your skin or face.
5. Repeatedly wash your hands when necessary – especially after coughing, sneezing or using the restroom.
6. Wipe all tables at the beginning and end of lab.

Foods Lab Rules

1. Work only with your assigned group in your assigned area.
2. Dry your hands on paper towels, not with the dish towels.
3. When not actually cooking or cleaning, sit at your assigned table.
4. No horse playing of any kind is permitted in the lab.
5. Talking is permitted in the lab only if it is kept in whispered voices.
6. Observe all common-sense safety precautions.
7. Follow instructions for your lab exactly; follow your recipe exactly.
8. Treat all appliances and equipment with respect.
9. Clean all tables thoroughly before beginning lab and at the end of lab.
10. Sweep the floor, if needed.
11. Double check all surfaces and items in your area.
12. Return to the classroom when given permission to do so.

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We have read the Foods Lab Safety & Sanitation Rules for working in the Foods Lab. My student agrees to follow these procedures and rules. Failure to observe these procedures and rules will result in the student not participating in the Foods Lab.

Student signature

Date

Parent signature

Date

Does your student have any food allergies? ____ NO ____ YES. If yes, what are they?
