

TOWN OF HALIFAX COMMONWEALTH OF MASSACHUSETTS

Board of Health

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Lemonade Stands: Standard Operating Procedure (SOP)



Even lemonade requires certain precautions!

Water, ice and lemons are examples of what Massachusetts calls "Ready to Eat Foods" (RTEF). Viruses, such as the Norovirus (the "stomach bug") can spread from bare hand contact. That is why Massachusetts requires that boards of health enforce "No Bare Hand Contact with Ready to Eat Foods". That is why you are supposed to see a barrier such as tongs, deli papers or gloves with such foods as salads, pastries, and sandwiches and lemons going into drinks.

Lemons: The lemons need to be rinsed, for they travel long distances and are touched by many people.

- Using gloves, or a colander, rinse the lemons and place on a clean surface to dry.
- Using a barrier to hold the lemons, slice them and place in bags or containers and place in the fridge.

Ice:

- Ice is also food and needs to be safe. If you are using ice cubes made at home, in addition to clean containers and water, treat the ice cubes as a "RTEF". Do not touch them with bare hands during the making or the serving. If using purchased bags of ice, do not drop the bag on the ground or pavement to loosen the cubes.
- When scooping the ice into the cups, use gloves.

Cups & Straws: Think about ways to prevent them from blowing away and keeping them clean. Wearing gloves and dedicating a person as the "mixer" is helpful.

Money:

- Plan on assigning money handling to a person dedicated to that task; not also handling food or ice.
- Think about how you will document your cash flow: a "clicker" counter? At least keep your eyes on the prize!

Your recipe:

• Powdered mixes or bottled juice are fine and adding the real lemon adds a touch of class to your fundraiser.

Have fun, be safe and enjoy your lemonade for a sweet cause! Halifax Board of Health