

# Offsite Food Preparation Guidelines for North Parish

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The North Parish kitchen is set up for ServSafe food preparation and service. While strict adherence to the food safety codes would mandate that we only serve items prepared in our church kitchen from sealed packaging or prepared by a caterer in a ServSafe certified kitchen, church communities have a long history of potlucks and member contributed food items.

To honor the intent of the ServSafe certification, please follow these safe food-handling recommendations if you or others are cooking for potlucks or bringing other donated food and beverage items to serve during your event:

- Use only high quality ingredients from approved sources.
- Prepare food close to the day of the event. Food older than 7 days must be thrown out.
- Wash hands often, always before handling food.
- Clean your surfaces and utensils with warm, soapy water to prevent cross contamination.
- Separate perishable foods like raw meat from ready-to-eat foods like baked goods.
- Cook foods to proper temperatures.
- Hold / transport food at proper temperatures:
  - Keep hot dishes hot – at, or above, 140°F.
  - Keep cold foods cold – at, or below, 40°F.
- Label and date your food. Even though we cannot guarantee against food allergens or sensitivities, it is helpful to add this information to the label on your food so that folks have a “heads up” – for example, “contains nuts,” “dairy/gluten free,” etc.