

# Volunteer Guidelines

**Do not work if you are sick.**



\*yellowing of skin/eyes



**Be sure to sign in.**



**Request additional training if needed.**

**Note:** Contact the Person In Charge (PIC) if you need a Washington Food Worker Card (WFC) or onsite food worker training.



**Clean your hands for at least 20 seconds with warm running water and soap. Use paper towels to dry your hands.**

**When to clean:** After using the restroom, after touching your face/hair, after taking out the garbage, after changing tasks, etc.



**Use tongs, deli tissues, or single-use gloves to handle ready-to-eat (RTE) food. Bare hand contact with RTE food is NOT ALLOWED.**



**Set up sanitizer solution or spray bottle at proper concentration.**

Read and follow the sanitizer product label or ask the PIC.



**Please contact the Person In Charge (PIC) if you have any questions.**



[www.wafoodcoalition.org](http://www.wafoodcoalition.org)

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**Public Health**  
Seattle & King County

