

# FOOD SAFETY CERTIFICATE

**Maker:** Lead your team in passing this test & post on your stand.

\_\_\_\_\_

company name

A. Lemonade for sale must be made and served according to health laws.

YES or NO

B. Food and beverages made with heat (stoves, ovens, etc.) must be made and packaged in a certified commercial kitchen like a restaurant.

YES or NO

C. Pre-packaged food products can be sold at a lemonade stand if stored properly.

YES or NO

D. Hand gloves must be used at all times when preparing and serving lemonade.

YES or NO

E. Always wash hands, lemons and other ingredients before juicing or cutting.

YES or NO

F. If you've left your stand, when you come back, you must wash your hands before preparing or serving.

YES or NO

G. Keep all perishables in food-safe containers like coolers.

YES or NO

H. Never taste directly from serving tools or storage containers.

YES or NO

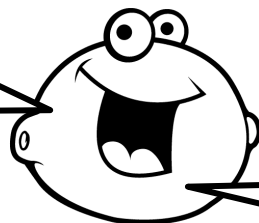
I. Excess liquids and ice should not be dumped into plant areas.

YES or NO

J. Animals and pets are not allowed to be present.

YES or NO

Always check local health, business and other government laws for latest requirements.



Answers: They're all "Yes"!