



## HOW TO BAG RESCUED BREAD/BAKED GOODS

### **No Bare Hand Contact with Ready-to-Eat Food!**

1. Wash hands
2. Use disposable sanitary gloves that are food-approved.
  - a. They can be found on metal cart in food pantry.
  - b. Always change gloves if the gloves get ripped, torn, or contaminated.  
Contamination can occur after using the bathroom, coughing, sneezing or shaking someone's hand.
  - c. Hands must be washed thoroughly and be cleaned before wearing new gloves.
3. Bag the bread in the long plastic bags.
  - a. They can be found on metal cart in food pantry. They are FDA approved.
  - b. If the bread is too wide for those bags, the bags (on a roll) that we use for produce may be used. Always tie bagged bread with a twisty-tie to keep bread sealed and protected.
4. If bagging small rolls/baked goods, place 4 rolls in a bag.
5. If bagging long baguettes, place 1 roll in a bag.
6. Questions? Please ask
  - a. Sonia (first) or Paula