



FOOD SAFETY RELEASE

Bucks County Health Department Regulations require the following present when food is prepared and cooked in any kitchen on the premises:

1. Certified Food Safety Manager or
2. Person In Charge (PIC)

Certified Food Safety Managers must provide a copy of their certification certificate prior to using Men-O-Lan facilities.

PLEASE COMPLETE THE FOLLOWING INFORMATION AND RETURN WITH YOUR SIGNED CONTRACT.

Certified Food Service Manager (name)	_____
Certified Food Service Manager (signature)	_____
Person In Charge (PIC) (name)	_____
Person In Charge (PIC) (signature)	_____
Name of Organization	_____
Name of Organization Contact	_____
Date(s) of Retreat	_____

By signing, you agree to abide by and assume responsibility for the compliance of the requirements of Food Safety within Bucks County Pennsylvania, while providing meals during your stay at Camp Men-O-Lan

Food Safety Requirements

including, but not limited to the following:

1. Proper hand-washing is mandatory (DO NOT substitute hand sanitizer for soap & hot water)
2. Single use gloves are to be used in food handling AT ALL TIMES (not provided by MOL)
3. Hair is to be restrained, by proper use of hats and/or hair nets
4. Thermometers MUST be used to ensure safe food temperatures (not provided by MOL)