

Voluntary Good Neighbor Guidelines for Charitable Food Providers in Outdoor or Public Settings

The City of Denver has a vast array of resources, service providers, community groups, and individuals who are critical in addressing food insecurity for our community. To promote the health of those being served and to prevent issues such as food contamination, litter, pest activity, park degradation, and other public health and environmental hazards, Denver Parks & Recreation (DPR) and the Denver Department of Public Health & Environment (DDPHE) have established voluntary guidelines for charitable food providers (CFPs). These voluntary guidelines are intended for charitable food operations that prepare or serve food to the public outside a commercial kitchen such as in a park, outside a community center, or in other public settings.

DPR and DDPHE are available to provide consultative assistance to charitable food service providers to discuss best practices and any applicable restrictions or regulations. Charitable food providers can find food safety resources at www.denvergov.org/phi or can reach out with questions to phicomments@denvergov.org. Contact parksandrecreation@denvergov.org for questions relating to parks.

- ✓ One or more staff/volunteers of the charitable food provider (CFP) should remain on site for the duration of food service to verify proper disposal of litter.
- ✓ No liquids except for clean water should be discharged to the ground.
- ✓ If unpackaged foods are handled or served by the CFP, a temporary handwashing station with hot and cold water under pressure, soap and paper towels, and effective grey water collection should be provided and used. Such a hand washing station can be assembled for about \$15. In the event that only prepackaged food is served, CFPs should at minimum provide a means of hand sanitizing for servers and patrons.
- ✓ Food should be prepared in a non-residential kitchen, such as a licensed kitchen, community or rec center kitchen, church kitchen, etc.
- ✓ Food handlers should adhere to safe hygiene, hand washing, and food handling practices as described in the [Denver Food Establishment Rules & Regulations](#).
- ✓ Patrons should not serve food themselves to minimize soiling of utensils and cross-contamination.
- ✓ Open cooking or food preparation should not occur at the event unless a licensed food truck or cart is used.
- ✓ Charitable food events are subject to inspection by DDPHE and DPR when in parks.
- ✓ CFPs should not set-up tables and supplies on sidewalks and in pathways and on trails, but instead on open turf or paved areas.
- ✓ CFPs should observe traffic safety laws and motor vehicle parking and stopping rules.

DDPHE and DPR may inspect CFP operations, issues notices of violations and/or issue orders to correct issues under their respective authority. Please reach out with questions through 311, phicomments@denvergov.org (DDPHE), or parksandrecreation@denvergov.org (DPR).