

Gluten-Free Products

- Gluten-free items are not consumed in large quantities, but they must be available for each shift. Also, check with the control room and office to see if there is someone who follows a gluten-free diet or has celiac disease.
- Be especially careful about hygiene when handling gluten-free products!

Making Gluten-Free Sandwiches

- It's best to start with these sandwiches when tools and work surfaces are clean.
- Use separate, clean tools from those used for other sandwiches, such as a dedicated cutting board and butter knife.
- Be mindful of hand hygiene as well.
- Also, use separate spread/butter container, cheese pack, cold cuts, cucumber, and lettuce for these sandwiches. Label these packages with "gluten-free" to avoid mixing with regular items if you are making sandwiches later!
- Bag the sandwiches immediately and keep them separate from other sandwiches. Place gluten-free sandwiches in a separate container or bowl and label it visibly with a GLUTEN-FREE tag.
- Store prepared sandwiches on the top shelf of the refrigerator under the stands in a separate container labeled gluten-free.
- Ensure that gluten-free sandwiches are available at each shift at the necessary refreshment stations (control room, office, hallway under the stands).

Gluten-Free Sweet Snacks

- Store and serve gluten-free baked goods, cookies, etc., in their original packaging and keep them separate from other products.
- Label these with a GLUTEN-FREE tag as well.
- Ensure that gluten-free sweet snacks are available at each shift at the necessary refreshment stations (control room, office, hallway under the stands).

