



HOT MEAL PROVIDER GUIDELINES

WHO

Groups of 1 to 10 volunteers can prepare and serve a meal. Children 10-17 are welcome to help prepare a hot meal, but a minimum of one adult for every three youth is required and they must assist in the preparation of the meal the entire time they are at RMHC Dayton. Please do not bring along additional helpers as we will not have "extra" jobs for them.

WHEN

The Dayton Ronald McDonald House schedules dinner between 5 and 6:30pm, 7 nights a week and breakfast between 8 and 10 am on weekends only. Meals can be scheduled on a reoccurring basis or just one time.

WHAT

Meal providers will be purchasing groceries, preparing food and cooking a full meal for 35 to 40 people. Each dinner should include a main course, a side dish and a vegetable. Desserts, while optional, are *always* appreciated! When creating a menu, it is helpful to remember that most of our guests are adults. While there are no dietary restrictions we do ask that you clearly label foods that contain well known allergens. High risk foods, such as shellfish, non-pasteurized juice or milk, raw seed sprouts or undercooked meat, fish and eggs are prohibited. Meal providers are encouraged to think of dishes that can be easily divided and reheated.

PREPARATION

Please review the volunteer guide to food safety below before arriving.

https://www.fsis.usda.gov/wps/wcm/connect/82770ed6-4ec5-4075-9b09-4a24bef24af6/Cooking_for_Groups.pdf?MOD=AJPERES

Dinner preparation must be done on-site; unless it is prepared in a commercial kitchen and brought in. Food prepared at a licensed retail food establishment, such as a pizza place or restaurant can be accepted if it has been protected from contamination and is delivered directly from the retail establishment

Our kitchen is equipped with four stove tops, four ovens and one gas grill. All necessary cookware and utensils are provided, though meal providers are also permitted to bring their own disposable pans.

For sanitary reasons all meals must be prepared at the Ronald McDonald House from unopened packaged ingredients, delivered in their proper condition. For instance, frozen foods must still be frozen solid, refrigerated items cold, and canned/boxed items sealed with an expiration date printed on them.

If you are unable to prepare a hot meal in House but would still like to provide one, store bought frozen entrees, such as lasagna, barbeque chicken or pizza are graciously accepted. When paired with a few bags of salad and a side item, such as rolls these foods can still provide a full meal for our families. All items must be sealed and in their original packaging to be accepted.



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Please note, the actual number of family members attending a meal may vary. Our families spend a majority of their time with their children and if they miss a dinner, they look forward to returning to the House to find something in the refrigerator prepared and ready to eat.

Meal providers are responsible for leaving the kitchen in the same condition they found it. All cookware used should be washed with soap and hot water and then loaded into a dishwasher to be sanitized. Stove tops, ovens and grills should be clean, floors swept and free of debris and all hard services used wiped down with Clorox wipes. All necessary cleaning supplies will be provided by the House.

RONALD MCDONALD FAMILY ROOM

We are also in need of prepared meals for The Ronald McDonald Family Rooms® (RMFR). The Ronald McDonald Family Rooms offer amenities of the Ronald McDonald House inside of the hospital for families' just steps away from their child's bedside. Families have access to meals, shower facilities, and laundry facilities at no cost to the families. Averaging 30 -40 visits a day, these warm meals provided in a home-like setting inside of the hospital is so appreciated by families. Please create meals that can be frozen and reheated either in a crock pot or in the oven. Please supply either re-sealable gallon sized Ziploc bags or half sized aluminum pans. Meals must be packaged separately and put away right after being prepared.

RULES

The safety and comfort of our guests is our top priority. While meal providers are welcome to interact with guest families it is imperative they respect their right to privacy and observe reasonable boundaries. While not an inclusive list, guidelines for doing so can be found below:

- Photographs of your group are permitted. However, no guest should be visible in it without their explicit consent.
- Meal providers are limited to the common areas of the House. Under no circumstances is a meal provider permitted to enter a guest room.
- For everyone's safety, volunteers cannot be left unattended with any child who resides at our House. Volunteers may not take responsibility for supervising or caring for the children of House guests in the absence of a parent or guardian.
- Ronald McDonald House welcomes families from across the country and around the world, drawing guests from many different backgrounds. We welcome a variety of faiths and beliefs. Engaging in any type of religious solicitation is prohibited.
- Weapons (of any kind) are not permitted on the premises, nor are drugs or alcohol.

Failure to abide by these guidelines, or otherwise observe reasonable boundaries, may result in an individual or group being asked to leave.

TAX DEDUCTIBILITY

Hot meal donations are tax-deductible, a receipt for the full amount of your meal donation will be given to the individual or corporation before they leave the House.