

Lemonade Stand

Safety Tips

from the Illinois Department of Public Health



#1 Always use clean and safe water and ice.

Use tap water from your kitchen sink or refrigerator to make drinks and ice. Don't use water from a bathroom sink or hose because it may not be safe. If you have a private water well, use store-bought water and ice.

#2 Clean hands keep food safe.

Be sure to wash your hands often and especially after using the restroom, eating, or touching money.

#3 Make your drinks using safe ingredients.

Use pre-packaged beverage powder mix or pre-packaged frozen concentrate. If you're using fresh lemons, ensure they are properly washed with clean water before cutting them and store them in a clean container. Make sure that any utensils and surfaces like knives and cutting boards are cleaned regularly.

#4 Don't touch ice with bare hands.

Use a clean ice scoop or tongs when getting ice to prevent touching ice with your bare hands.

#5 Keep your drinks safe from bugs and dirt.

Use a plastic pitcher with a lid to keep the lemonade covered between customers. Store drink pitchers and ice off the ground.

#6 Hand out cups from the bottom.

Use single-use disposable cups stored off the ground. When handing cups to customers, always hold the cup at the bottom and do not touch the top where people's lips go.

#7 Keep a trash can nearby.

Have a trash can with a lid nearby to throw away used cups and keep bugs away.

