

HUNGRY CHEF CODE OF CONDUCT

Hungry Marketplace, Inc. (HUNGRY) is committed to providing users with safe and delicious professionally cooked meals. This Chef Code of Conduct has been adopted by HUNGRY to provide key information on safety standards that all Chefs are required to follow. A Chef's success on HUNGRY is contingent on full compliance with our Code of Conduct in its entirety. If you have any questions or comments, please reach out to a member of the HUNGRY staff. Violations of the standards below may result in disciplinary action by HUNGRY, including but not limited to, termination from the platform.

At HUNGRY, we want users to feel good about what they're eating. As such, all Chefs in our Marketplace must meet or exceed the following requirements:

PROFESSIONAL EXPERIENCE	Minimum of 3 years cooking experience in a licensed kitchen or an associate's degree or higher from a culinary school accredited by the American Culinary Federation (ACF).
CERTIFICATIONS & LICENSING	Demonstrate an understanding of proper food-handling by obtaining: (1) Food Manager License or Caterers License (or the jurisdictional equivalent) or, (2) Certification from an approved food managing examination service, including: <ul style="list-style-type: none">- ServSafe (www.ServSafe.com)- Prometric (www.Prometric.com)- National Registry of Food Safety Professionals (www.nrfsp.com)- Association of Nutrition & Foodservice Professionals (www.anfponline.org)
EXCEEDING EXPECTATIONS	Comply with the HUNGRY Chef Code of Conduct and achieve a score of 100% or above on the HUNGRY Excellence Exam.

In addition to meeting all of the requirements listed above, all Chefs are required to:

- (a). Provide a valid address, legal name and contact information.
- (b). Provide pictures or drawings of the kitchen and food storage areas.
- (c). Disclose all the ingredients in each dish the chef intends to sell, designating whether the dish contains potentially hazardous foods (animal products), allergens, or acidified food for disclosure to the customer in the meal description and the order receipt. Also disclose and commit to a certain quantity of meals that will be prepared before being posted on the HUNGRY Marketplace.

- (d). Source all ingredients from licensed food vendors, and may obtain fruits and vegetables from their own private garden or farm.
- (e). For Chefs with pets; the Chef must ensure that the food processing and storage areas are inaccessible to pets during food preparation. Exceptions will be made for service animals so long as chefs properly wash their hands.
- (f). Have a clean water source. Chefs must not wash ingredients or cook with water from private wells.

Ongoing Chef Requirements:

Food safety is a priority and critically important at HUNGRY. Our ongoing Chef Requirements address Chef personal cleanliness and hygienic practices, as well as required knowledge of food safety procedures and issues. The objective of our cleanliness and hygiene policies are to prevent contamination and disease from spreading to the customer. In our commitment to safety, Chef's must abide by the following policies:

Health and Personal Cleanliness

- (a). Chefs will not prepare meals when they have a contagious or infectious disease or skin disease.
- (b). Chefs will wear clean clothes throughout food preparation to prevent contamination of food, equipment, utensils, linen, and other items needing protections.
- (c). Chefs will use proper hygiene and keep all exposed skin washed and clean at all times during food preparation.

Chefs must keep hands and exposed portions of arms clean. Chef must wash hands and exposed portions of arms in a hand washing sink before starting work, after each absence from the food preparation area, and at any other times when hands become soiled or contaminated, including but not limited to:

- After touching bare human body part other than clean hands or exposed portions or arms.
- After caring for or handling service animals.
- After using the restroom.
- After coughing, sneezing, using a handkerchief or disposable issue, using tobacco, eating, or drinking.
- After handling soiled equipment or utensils.

- When switching between working with raw food and working with ready-to-eat food.
- (d). Chefs must keep fingernails trimmed and nail polish-free while preparing food.
 - (e). Chefs must remove all unsecured jewelry before cooking, except for a plain ring such as a wedding band.
 - (f). Chefs must wear appropriate hair restraints as necessary.
 - (g). Chef must not eat, drink, or use any form of tobacco except in designated areas where the contamination of exposed food or cooking equipment and other items needing protection can result
 - (h). Chefs experiencing persistent sneezing, coughing, or a runny nose that causes discharges from the eyes, nose, or mouth, chef may not work with exposed food or cooking equipment and other items needing protection.
 - (i). Chefs with open cuts must cover the wound and use protective barriers as needed.

Kitchen Requirements

Kitchens must be kept in accordance with all the requirements listed below. Our goal is for every Chef to have a clean and safe kitchen. These requirements address kitchen design, cleanliness, cleaning frequency, sanitation, equipment, utensils, cleaning of equipment and utensils, food-contact surfaces and utensils, protection of clean items, water, plumbing, waste, refuse, recyclables, and other issues.

- (a). Chefs must keep their areas sanitary through daily cleaning and protection from pests. Chef must clean all shelves, utensils, and machinery used in preparing foods daily. Utensils must be cleaned between uses with raw fruits and vegetables and potentially hazardous foods and any time contamination may have occurred.
- (b). The toilet and sleeping areas must be separate from food preparation/storage areas.
- (c). No equipment or machinery should be used other than that typically or customarily used in a kitchen.

- (d). Food storage and utensil storage must be easily cleanable and raised off the floor.
- (e). Poisonous or toxic materials must be stored separately from food items, food equipment, and utensils.
- (f). Hand washing facilities must be available in the food preparation area.
- (g). Refrigeration unit must be set to 41 degrees Fahrenheit or less; Freezer must be set to 0 degrees Fahrenheit or less with an accurate temperature gauge.
- (h). Must have a waste receptacle accessible to food preparation areas.
- (i). Persons other than the chef which are not a necessary part of food preparation, food storage, or ware washing should not be allowed in the kitchen during food preparation.
- (j). Kitchen must be equipped with a shatterproof thermometer to measure temperature of potentially hazardous foods.
- (k). Cutting boards must be in good condition. Deep scratches that make cleaning impossible must be discarded and replaced.

Food Requirements

These requirements are intended to ensure that all food served to customers is of the highest quality. To ensure optimal safety, certain foods are prohibited from being sold on the Hungry Marketplace. Chefs must follow all of the following requirements when sourcing, preparing, and storing food:

Prohibited Foods

- (a). Chefs cannot manufacture, sell, deliver, or offer for sale food that is adulterated, misbranded, or falsely advertised.
 - (i). Adulterated foods are foods that are contaminated, poisoned, unsanitary, or damaged.
 - (ii). Misbranded foods are foods that have misleading or false labels.

- (b). Chefs cannot sell food containing raw meat, raw fish or raw shellfish. The use of cooked molluscan shellfish must be clearly disclosed in the customer meal description and in the order receipt.

Protection from Contamination

- (c). Chefs may not touch ready-to-eat food with their bare hands and shall use suitable utensils such as deli tissue, spatulas, tongs, single-use gloves, or dispensing equipment
- (d). Chefs shall minimize bare hand and arm contact with exposed food during preparation.
- (e). Chefs must not use a utensil more than once to taste food.
- (f). Chefs must protect food from cross contamination by following these practices:
 - (i) Separating raw animal foods during storage, preparation, holding, and display from (i) raw ready-to-eat food (including, but not limited to, fruits and vegetables and (ii) cooked ready-to-eat food.
 - (ii) Separating types of raw animal foods from each other each as beef, fish, lamb, pork, and poultry during storage, preparation, holding, and display.
 - (iii) Cleaning equipment and utensils and sanitizing, in accordance to the procedures described above.
 - (iv) Storing food in packages, covered containers, or wrappings.
 - (v) Cleaning hermetically sealed containers of food of visible soil before opening.
 - (vi) Protecting food containers that are received packaged together from cuts when the case or overwrap is opened.
 - (vii) Disposing of damaged, spoiled, or recalled food appropriately.
 - (viii) Separating unwashed fruits and vegetables from ready-to-eat foods.
- (g). Raw fruits and vegetables shall be thoroughly washed in water to remove soil and other contaminants before being cut, combined with other ingredients, cooked, served, or offered for human consumption in ready-to-eat form
- (h). Ice that is used to cool the exterior surfaces of food or cooling coils and tubes of equipment may not be used on or in food.

- (i). During pauses in food preparation or dispensing, utensils shall be stored to prevent contamination.
- (j). Food shall only contact surfaces of equipment and utensils that are clean and sanitized, as necessary.
- (k). Cloths used for wiping food spills must be kept dry and used for no other purpose. Cloths used to wipe surfaces with raw animal foods shall be kept separate from cloths used for other purposes.
- (l). If used, single-use gloves shall be used only for one task and discarded when damaged or soiled.
- (m). Chefs must use individual, disposable towels or a clean, unused cloth to dry hands after hand washing.

Storage

- (n). Food must be protected from contamination by storing in a clean, dry location, away from splash, dust, or other contamination, and at least 6 inches above the floor
- (o). Food must not be stored in toilet rooms, mechanical rooms, under sewer lines not shielded to intercept potential drips, under water lines, under open stairwells, or under other sources of potential contamination.
- (p). Food, equipment or materials used in connection with the cooking may not be stored outside.
- (q). Packaged food may not be stored in direct contact with ice or water if the food is subject to the entry of water because of the nature of its packaging, wrapping, or container or its position in the ice.
- (r). Unpackaged food may not be stored in direct contact with un-drained ice, except for whole, raw fruits or vegetables, cut, raw vegetables such as celery or carrot sticks or cut potatoes, and tofu.

General/Misc. Requirements

The following requirements are general rules Hungry expects all Chefs to abide by while they are selling food on the Hungry Marketplace.

- (a). Chefs agree to allow inspectors access to areas where food is cooked during reasonable hours, and any operations requiring inspection must be conducted under the supervision of a proper inspector.
- (b). Chefs will allow virtual inspections, as well as live streaming of food preparation without advanced notice.
- (c). Chefs agree not to have more than one nonresident person assist with food preparation.
- (d). Chefs will not display signs or advertisements outside the kitchen without prior permission.
- (e). Customers are not to enter the kitchen or food storage areas.

Hungry Marketplace, Inc., reserves the right to modify this Code of Conduct at any time.