



All meals are required to be scheduled in advanced with our Volunteer and Outreach Coordinator, Morgan Knox. Please only sign up for dates that you are prepared to serve a meal. If you need to cancel, please contact Morgan at 412-246-1103 or email morgan@rmhpcpgh-mgtn.org as soon as possible to give another group the chance to serve a meal to our families, or to sponsor a meal.

All meals must be prepared and cooked on site in our community kitchen. This includes preparations for any desserts or meats etc. You are also welcome to purchase premade food from a grocery store or restaurant.

(Please contact the Volunteer and Outreach Coordinator if your group has a certified/regulated kitchen)

Due to the size of our kitchen and and our guests compromised immune systems, please limit your group to no more than 10 individuals.

Volunteers must be 13 years of age or older, and wear food safety gloves at all times. All minors must be accompanied by an adult. All persons must also sign a volunteer liability release form upon arrival.

Please schedule your serve time at one of the following:

Breakfast – 9 or 9:30 am

Lunch – 12, 12:30 or 1 pm

Dinner – 5:30 or 6 pm

Most groups arrive between 1-2 hours before serve time for meal prep. If you need more time, please contact the Volunteer and Outreach Coordinator.

Meals are first come first served, but leftovers are always saved and eaten! Please prepare food for the following number of people:

Breakfast – 40 people

Lunch – 50 people

Dinner – 50 people

The actual number of people attending meals varies greatly. This is due to a number of factors, none of which are predictable.

All ingredients for the meal must be supplied by your group. Ronald McDonald House Pittsburgh kindly suggests that your group brings paper plates and plastic cutlery for the meal.

It is your decision if you want to include drinks and dessert.

No alcohol may be brought into the House. This includes its use as a food ingredient.

Our kitchen is equipped with 2 electric ovens/stove tops, a dishwasher, cooking utensils, pots & pans.

There are no food restrictions. Ingredients do not need to be displayed, however, please be prepared to verbally offer a list of ingredients in case of food sensitivities/allergies.

Everyone preparing food should use appropriate hygiene practices and be free of any signs of illness. Remind all chefs to wash hands thoroughly. Food safety gloves required in the RMH Pittsburgh kitchen. You are welcome to bring your own, or gloves will also be available in the kitchen.

Please follow the food safety guidelines provided on the website: www.foodsafety.gov