

FOOD SAFETY TIPS

1. There can be no bare hand contact with ready to eat foods. All food handlers must use a utensil (e.g. tongs or a scoop) or wear disposable food-grade gloves.
2. Wash hands before putting on gloves, after using the restroom, after taking a break, after touching your face/body or anything else not food or food preparation related. Always put on new gloves after washing hands.
3. Personal food/drink should be consumed and stored in designated areas only.
4. Wiping cloths should be kept in a bucket of approved sanitizer with adequate sanitizer levels maintained.
5. Separate money handling duties and food serving/prep duties as much as possible.
6. Food contact surfaces and utensils which sit at room temperature (e.g., cutting boards, knives, spatulas) must be changed out or washed rinsed and sanitized every 4 hours or more often as needed.
7. After sanitizing a food contact surface it must be allowed to air dry before coming in contact with food.
8. Between use, food contact utensils (e.g., knives, dippers, spoons, spatulas) may not be stored in standing water or sanitizer. They must be stored in recirculating water or other temperature controlled water to preclude the growth of bacteria.
9. As a standard policy, an employee ill with vomiting or diarrhea should be directed to contact the food operation manager prior to reporting to work. The manager can then make an informed decision, based on sound public health practices, as to whether the employee should report to work. **FOOD OPERATION MANAGERS MUST NOT ALLOW EMPLOYEES WHO ARE ILL WITH VOMITING OR DIARRHEA TO PARTICIPATE IN ANY FOOD RELATED ACTIVITIES (INCLUDING BUT NOT LIMITED TO PREPARATION AND SERVING OF FOOD)**

Following these guidelines can greatly reduce the incidence of food borne illness.