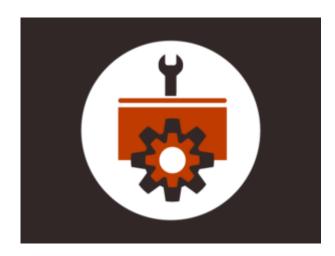
Sanitation Guide for Food Service Safety Topic



Best practices for hygienic food handling and overall sanitation for employees in the foodservice industry.

Employee Hygiene Practices

- 1. All employees must wash their hands with soap & water when they arrive at work as well as before beginning any food preparation.
- 2. All employees must also wash their hands when using the toilet, and after covering their mouth or nose after sneezing or coughing.
- 3. Employees must wear clean clothes.
- 4. Employees with long hair must wear hats, hairnets, or other forms of hair restrain.
- 5. Employees with cuts or sores on their hands must wear disposable latex gloves, finger cots, or other waterproof covering, as needed.
- 6. Employees with diarrhea or severe coughing are not allowed to work.
- 7. Employee coats and other private articles must be stored in a designated area.
- 8. Employees should eat only during assigned breaks, not while working in the kitchen.
- 9. Food preparation areas are limited to employees only.

Food Handling and Storage Practices

 Cover all prepared food stored in refrigeration units. Use foil, plastic wrap, or...