

FOOD SAFETY



Wash your hands!

- Before you start to work
- At every shift change
- After taking a break
- If your hands look dirty
- After using the bathroom
- After touching your face
- When switching tasks



Always Wear Appropriate Attire

- Remove or cover piercings
- Always wear clean clothes
- Tie hair up or use a bonnet
- Cover any wounds with waterproof bandages
- Wear close-toed shoes



Stay Away If You Are Ill

- If you have Gastroenteritis, Typhus, Hepatitis A or E, infected wounds or skin infections
- If you have had in the recent past Salmonella, Shigellen, E-coli, or Cholera, even if you feel fine
- If you develop a high fever, diarrhea, skin discoloration, or any other moderate to severe symptoms of an infection



Pay Attention to High Risk Foods

- Meat and Poultry
- Milk and Milk Products
- Fish, Crabs, or other seafood
- Egg products
- Baby Food
- Ice cream
- Baked goods with under-cooked or filled insides
- Sauces, Marinades, Mayonnaise, Delicatessen, Nutri-yeast
- Sprouts and Seedlings
- Raw dough or batter

These foods must be kept in a controlled environment. Once removed from chilling, they must be used or thrown away—do not put them back after sitting out!

You are responsible for the health of our guests!

Good hygiene is the most important rule to follow!