

Hygiene

Observe Good Hygienic Practices!

- Wash hands only in the hand sink – not in the dishwashing, food prep or mop sinks!
- Ill employees can cause foodborne illness. Enforce sick leave policy or re-assign duties.
- Do NOT eat, drink, use toothpicks or any form of tobacco in food-production areas.
- Do NOT use a common cloth towel or apron for hand wiping.
- NO bare hand contact with ready-to-eat food!
- Wear nails short, clean and unpolished. Restrict rings to plain bands. If wearing artificial fingernails, wear gloves when handling food.
- Cover open cuts and burns with bandages or single-use gloves. Use single-use gloves with finger cots.
- Follow GLOVE guidelines for single-use gloves!



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