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

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