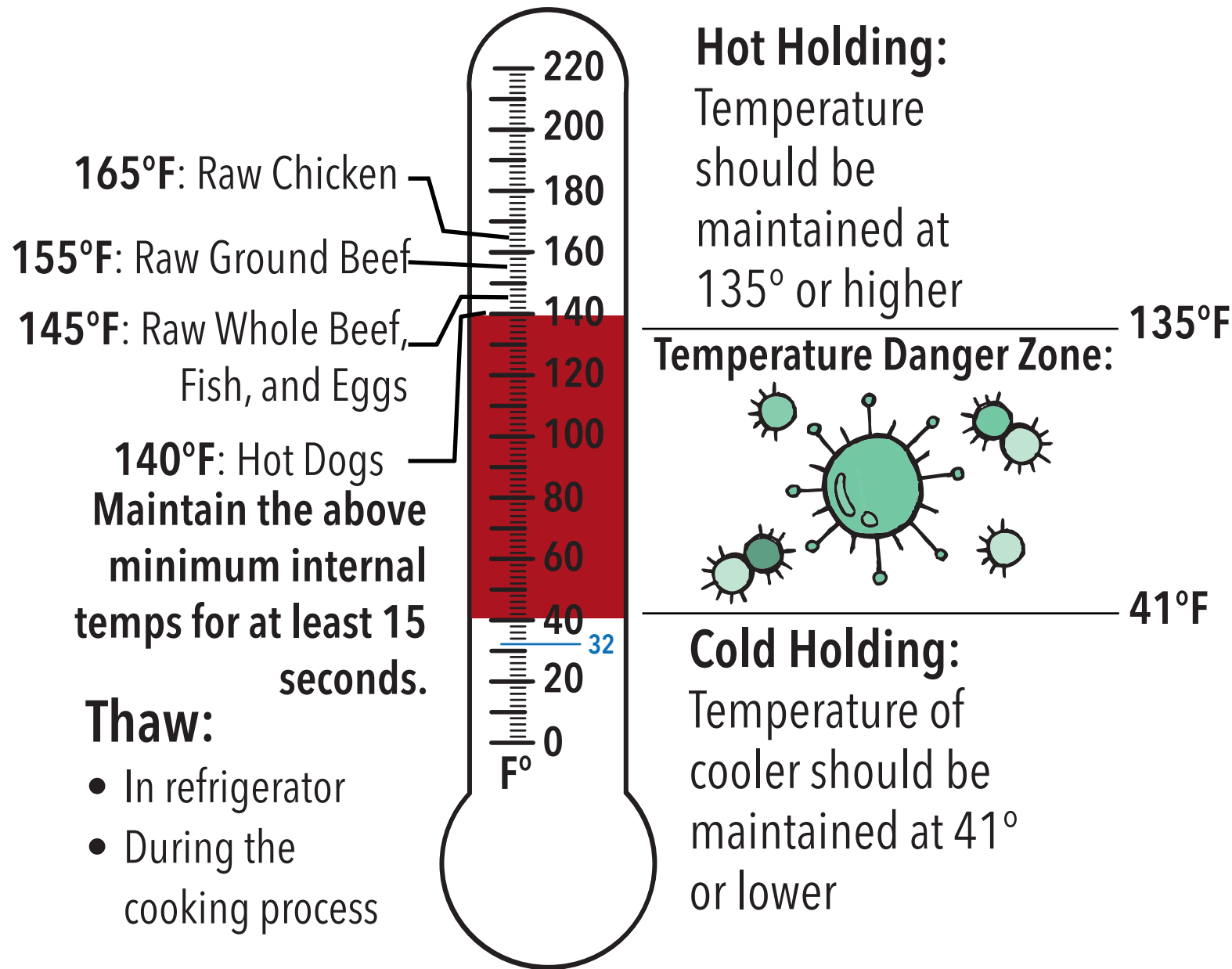


Read Me!

Before serving your community, FOOD SAFETY FIRST!

Temperature Control



Personal Hygiene

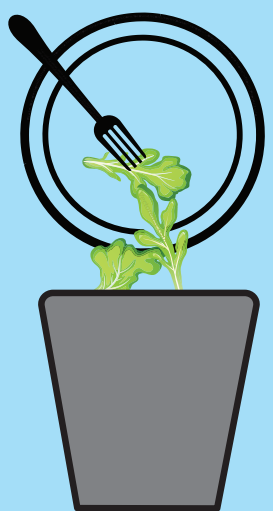


1. Wet hands
2. Soap
3. Rub Together for 20 sec.
4. Rinse
5. Dry with single use paper towel, use towel to turn off water faucet



Dishwashing steps

1. PRE-SCRAPE



2. WASH

Temperature of water should be at least **110°F** or use a temperature specified by the cleaning agent/soap manufacturer.

3. RINSE

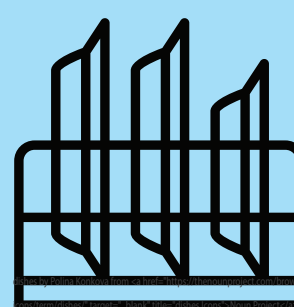
Rinse washed utensils or dishes to remove the cleaning agent/soap.

4. SANITIZE

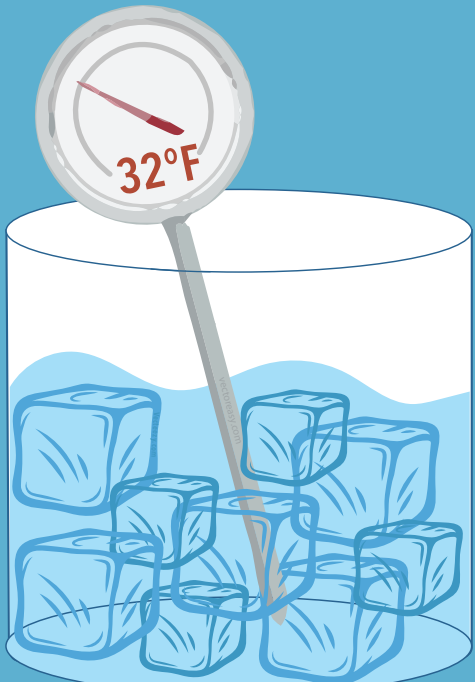
Immerse utensils or dishes in sanitizer for about 60 seconds.



5. AIR DRY



Thermometer Calibration



- FILL container with ICE, add COLD water
- Place thermometer in and wait 15 seconds
- Adjust if possible or inform management

Chlorine Bleach or Quat Sanitizer Solution:

- **60 second contact time**
- Follow manufacturers instructions and use test strip to ensure correct concentration

When to Wash Hands

- After touching hair, face, phone, etc.
- Before working with food, utensils, or equipment
- Before putting on food service gloves
- After using the restroom
- After coughing, sneezing & blowing nose
- After handling utensils and equipment that are soiled or that have contacted raw food
- After eating, drinking, using tobacco, or counting money
- When switching between raw foods and ready-to-eat foods
- At all other times during food preparation when hands become contaminated