

NO BARE HAND CONTACT!

Do NOT touch foods that are ready to eat with bare hands!



Hands spread germs!



Use:

- Gloves
- Tongs
- Deli Tissue
- Other Utensils



FOOD SAFETY PROGRAM



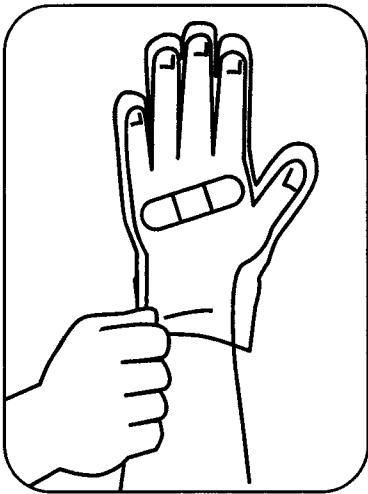
Wear Gloves~

- Preparing foods that won't be cooked.
- Food service.
- At all times if you have a cut or wound on your hand.
- Change gloves between tasks.
- Change if you touch your hair, face or after using restroom.

HOW TO USE GLOVES PROPERLY

Some establishments use gloves to minimize bare-hand contact with ready-to-eat food. If you use gloves, always wash your hands before putting them on and when changing to a fresh pair. Gloves should be changed

- when they become dirty or torn.
- before starting a different task.
- after handling raw meat and before handling cooked or ready-to-eat food.



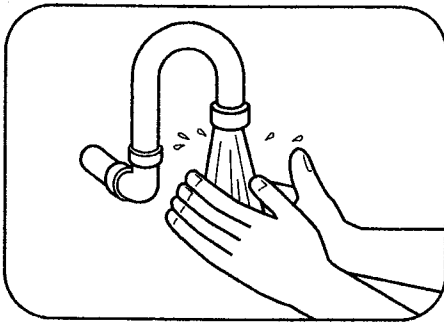
If you have a cut or sore, make sure to cover it with a clean bandage. If it is a hand cut, then cover the bandage with a glove or finger cot. This will protect the bandage and keep it from falling off into food.

WHEN AND HOW TO WASH YOUR HANDS

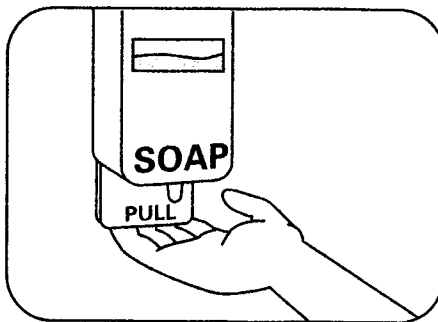
You Should Wash Your Hands

- After you use the restroom
- Before and after you handle raw food
- After you touch your hair, face, or body
- After you sneeze, cough, or use a handkerchief or tissue
- After you smoke, eat, drink, or chew gum or tobacco
- After you use chemicals
- After you take out the garbage or trash
- After you clear tables or bus dirty dishes
- After you touch your clothes or apron
- After you touch anything that may contaminate hands

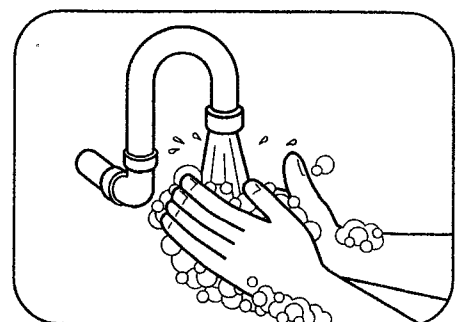
Steps for Proper Handwashing



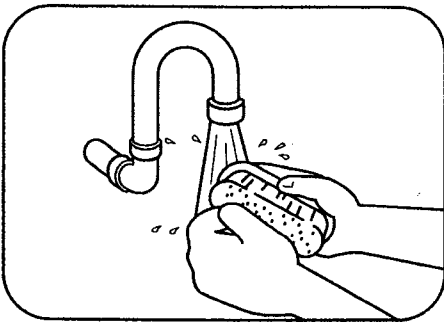
1. Wet your hands with running water as hot as you can possibly stand.



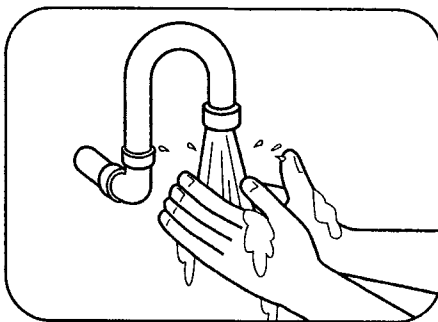
2. Apply soap.



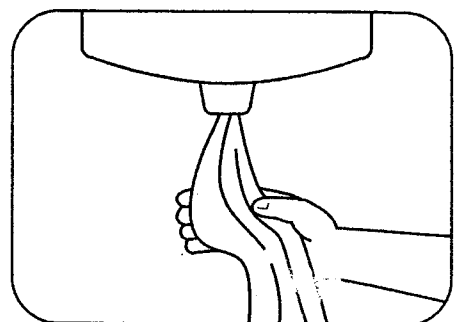
3. Scrub hands and arms for at least twenty seconds.



4. Clean under your fingernails and between fingers.



5. Rinse your hands thoroughly under running water.

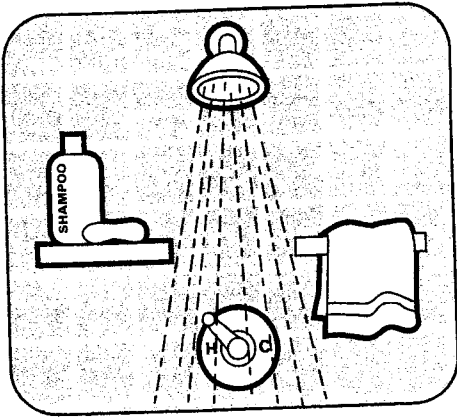


6. Dry your hands and arms with a single-use paper towel or warm-air hand dryer.

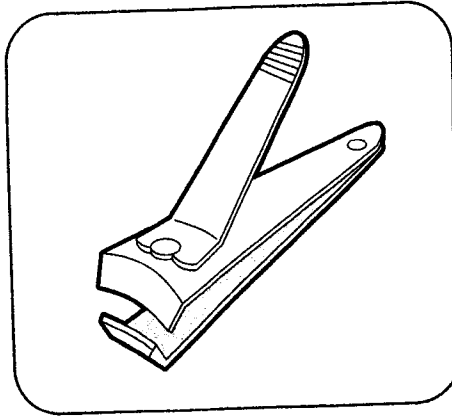
Never wash your hands at a pot-and-pan sink or a food-prep sink. Hands should only be washed in a designated handwashing sink.

PROPER HYGIENE STARTS AT HOME WHEN YOU GET READY FOR WORK EACH DAY

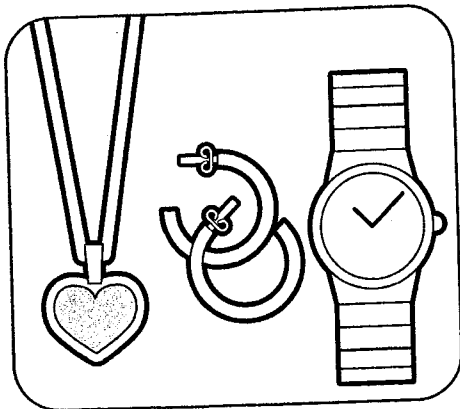
This includes:



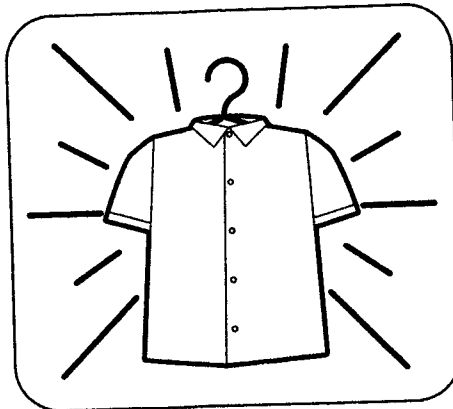
Showering or bathing daily.



Trimming and cleaning your fingernails. Don't wear nail polish or false nails.



Leaving jewelry, including watches, at home.



Wearing clean clothes.

Any time you are ill, especially with diarrhea, fever, vomiting, or a sore throat with fever, you should report your illness to your manager immediately.

You should never eat, drink, or smoke while preparing or serving food, or while in areas where food is prepared or where equipment and utensils are washed. You may be able to drink beverages from a closed container under certain conditions. Check with your manager.

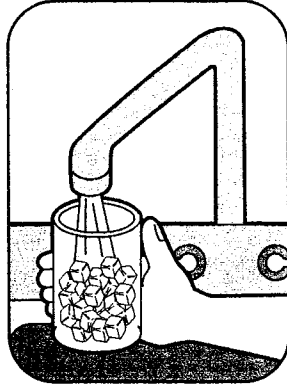
What is a Clean Worker?

- Wash hands before handling food.
- Wash hands after using the restroom.
- Avoid eating while working or serving food.
- Wash hands after touching face or hair.
- Wear clean clothes.
- Have neat, clean hair and wear a head covering.
- Do not help if you are SICK.
- Wear gloves.

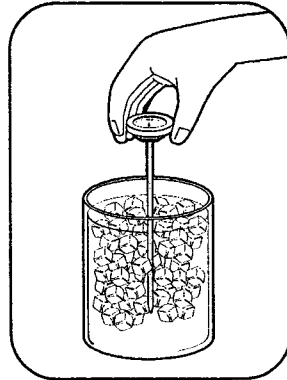
HOW TO CALIBRATE AND USE A THERMOMETER

Using the Ice-Point Method to Calibrate a Thermometer

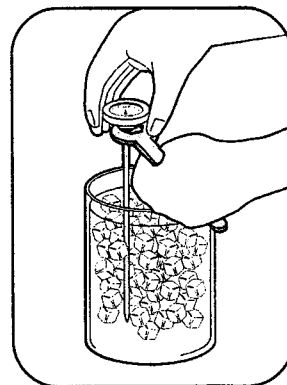
Thermometers should be calibrated regularly to make sure that the readings are correct. The ice-point method is the most widely used method to calibrate a thermometer.



Fill a large container with crushed ice. Add clean tap water until the container is full.



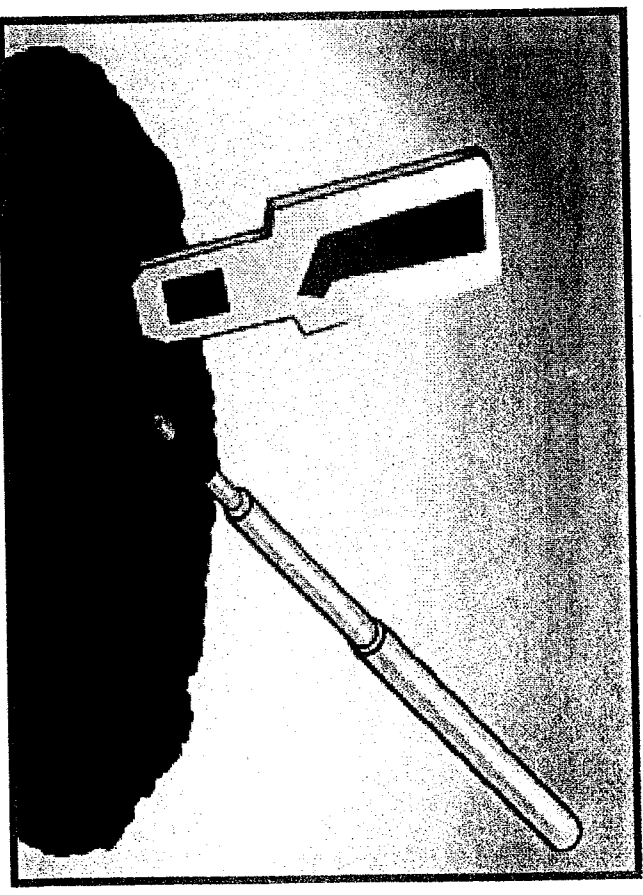
Put the thermometer stem or probe into the ice water so that the sensing area is completely submerged. Wait thirty seconds after the needle stops moving.



Hold the adjusting nut securely with a wrench or other tool and rotate the head of the thermometer until it reads 32°F (0°C).

Using a thermometer in thinner foods

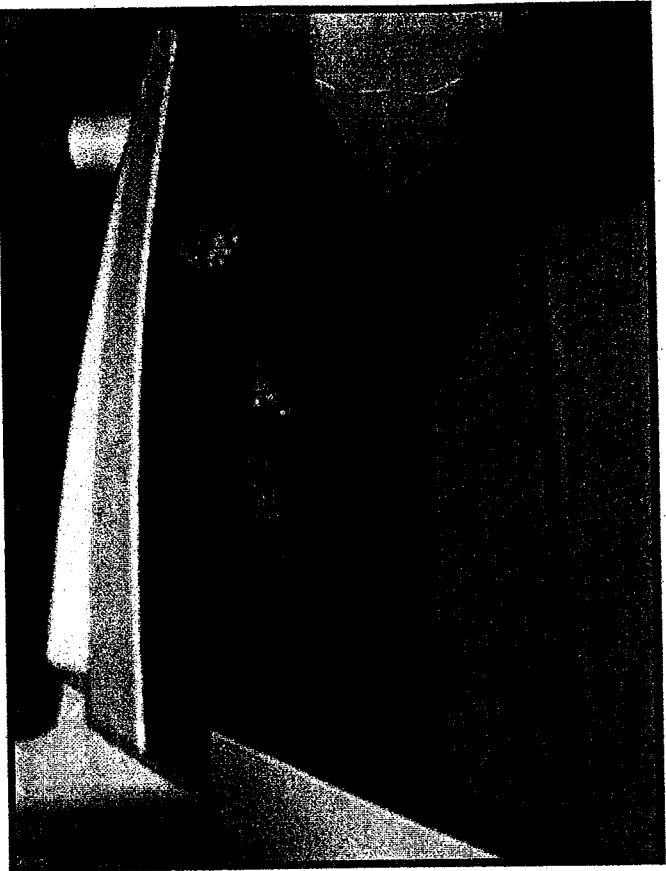
For thinner foods such as meat patties, pork chops and chicken breasts, a DIGITAL instant-read food thermometer should be used if possible – as it doesn't have to be inserted as far as a DIAL instant-read thermometer.



For really thin foods, it may be necessary to insert a digital thermometer or disposable temperature indicator at an angle.

Disposable temperature indicators are another option.

Using a thermometer in thinner foods



For an “instant-read” DIAL food thermometer, insert the probe in the side of the food so the entire sensing area (usually 2–3 inches) is positioned through the center of the food.

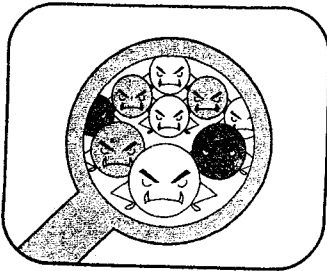
When grilling or frying, to avoid burning fingers, it may be helpful to remove the food from the heat source before inserting the thermometer.

CLEANING VS. SANITIZING

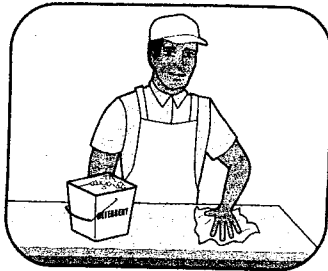
There's a big difference between cleaning and sanitizing. Cleaning removes food and other types of soil from a surface such as a countertop or plate. Sanitizing reduces the number of microorganisms on that surface to safe levels. Sanitizing takes care of what you *can't* see.

To be effective, cleaning and sanitizing must be a *two-step process*. Surfaces must first be cleaned and rinsed before being sanitized.

Keep cleaning and sanitizing cloths separate. If you mix them up, the sanitizer won't be effective and the surface won't be properly cleaned and sanitized.



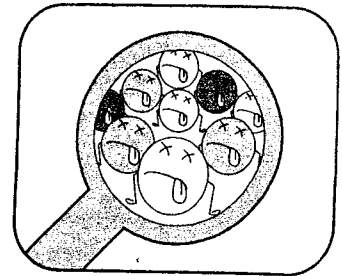
Before cleaning and sanitizing



Step ①
Clean surface with a detergent



Step ②
Spray surface with sanitizer
and wipe; allow to air dry



After cleaning and sanitizing

When to Clean and Sanitize

Everything in your operation must be kept clean; but any surface that comes in contact with food must be cleaned and sanitized.

Surfaces that come in contact with food must be washed, rinsed and sanitized

- each time you use them.
- when you're interrupted during a task.
- when you begin working with another type of food.
- as often as possible, but at least every four hours if you're using something constantly.

HOW TO MAKE SURE THAT SANITIZERS ARE EFFECTIVE

A sanitizer will be effective if you make sure that

- the water is the proper temperature.
- you have the right amount (concentration) of sanitizer.
- the item stays in contact with the sanitizer for the proper amount of time.

Talk to your manager for time, temperature, and concentration requirements.

Making a Sanitizing Solution

- **For most cleaning**
 - Add 1 Tablespoon chlorine bleach to 1 gallon water
 - Add 1 teaspoon chlorine bleach to 1 quart of water
- **For sanitizing dishes in third sink compartment**
 - Add 1 Tablespoon chlorine bleach to 1 gallon water

