

WEEK

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Managing Risk: 30 Years of Food Safety

Personal Hygiene

Employee of the Week: Meet “Holly”

Having great personal hygiene is essential in keeping your guests, your restaurant, and yourself healthy. “Holly” was recently nominated for the Employee of the Week. Here’s how you can get nominated too.

Tips from “Holly”



Wash Your Hands

The perfect hand-washing equation: Warm Water + Soap + 20 Seconds of Scrubbing = Clean Hands



Don't Touch Food with Bare Hands

To prevent cross-contamination, wear gloves or use spatulas, tongs, or other utensils when handling food.



Keep Uniform Clean

Aprons, uniforms, and hats should be spotless to prevent cross-contamination.



Wear Appropriate Accessories

Stay away from bracelets, rings, long and false nails, and long hair or beards that aren't covered with a hat or other restraint.



Stay Home

No need to fake it. If you're vomiting, have diarrhea, or a sore throat with fever, take a sick day.

