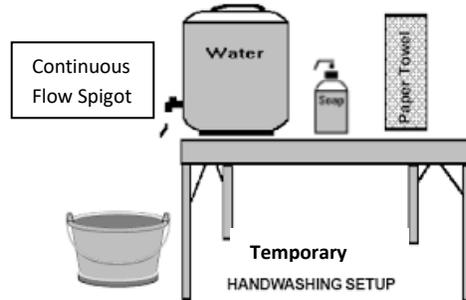


## Food Safety Tips

- All food must be protected with some type of food shield, eg. sneeze-guard or plastic wrap, to protect the food from possible cross-contamination from patrons.
- Keep the serving utensils in the food during service. Do not leave the utensils out unprotected.
- Suitable utensils such as deli tissue, spatulas, tongs, single-use gloves or dispensing equipment should be used when handling food.
- Please provide food handlers with a designated hand wash station. Set up a temporary hand wash station if a facility is not available close by food prep and service area.

### **Wash Hands Before:**

*Starting to Work  
Changing Glove*



### **Wash Hands After:**

*Using Restroom                      Emptying Garbage  
Sneezing, Coughing              Touching Raw Food  
Touching Face or Hair              Eating or Drinking  
Any Chance of Contamination*

- Single-use disposable gloves shall be provided for food handlers.
- Arrange and serve food such as cheeses and deli meats on smaller platters rather than one large platter. You may keep extra platters in the cooler until needed. This will effectively maintain proper temperature of the foods.
- All food and non-food items shall be stored 6" off the ground.
- If outdoors, tent shall be provided to protect the food service area and provide ground covering.
- Whenever possible, do not refill food containers on the buffet by adding new product to old.
- Potentially hazardous foods should not be out for more than four (4) hours after leaving refrigeration.
- Keep cold food 41°F or lower and hot food will have to be kept at a minimum internal temperature of 135° or higher.
- All leftover foods that were on the buffet table should be discarded.
- It is recommended that food is labeled or signs are posted listing ingredients.

### **Examples of Non-Potentially Hazardous Foods**

- Dry goods
- Unopened canned foods
- Pickles
- Sauces (Ketchup, Soy)
- Bottled pasta sauces
- Nut in the shell
- Dried fruit
- Plain breads and bread rolls
- Hard Cheeses
- Confectionary
- Fermented dried meats

**Foods in the above list do not support the growth of pathogenic bacteria or the formation of toxins in the food. However, many of the products require refrigerated storage to prevent food spoilage or maintain quality to achieve the stated shelf life.**

### **Examples of Potentially Hazardous Foods**

- Raw or cooked meat
- Food containing raw or cooked meat
- Dairy products
- Seafood
- Processed fruit and vegetables
- Cooked Pasta and rice
- Food containing eggs, nuts or protein-rich foods
- Garlic-in-oil mixtures
- Sandwiches, rolls (with meat products), uncooked and cooked pizza