



Sanitation & Safety Tipster

- ❖ Personnel: All employees wear clean uniforms and closed slip-resistant shoes, adequate hair restraints, change gloves frequently and maintain a high degree of personal hygiene. Only authorized personnel are allowed behind the serving line or in food preparation areas.
- ❖ Facilities: Kitchen facility is free of crevices, holes, broken/missing screens or windows, uncovered drains, open ceiling areas, peeling paint, mold, or other apparent structural deficiencies. Floors, walls and equipment are thoroughly clean. The kitchen is free from insects, rodents, and other vermin. Hot water (minimum 100 degrees) is available at all sinks.
- ❖ Equipment: All must be in working condition, otherwise “Do Not Use” sign is prominently displayed. Work orders have been initiated for repairs needed. Refrigerated equipment is at proper temperatures (freezers at or below 0 degrees; refrigerators at or below 41 degrees), thermometers are placed inside each unit. Serving lines must maintain hot food at or above 135 degrees.
- ❖ Food: All stock is dated with Month/Day/Year of delivery, rotated properly using the First in - First Out (FIFO) method, and served within the freshness dates.