

OBSERVE GOOD HYGIENIC PRACTICES

Handwashing is the single most important line of defense in preventing the transmission of disease-causing organisms.



*Does Mr. Yucky
work in your kitchen?*

- Wash hands only in the hand sink -- not in the dishwashing, food preparation or mop sinks
- Sick employees can cause Food borne Illnesses. Enforce sick leave policy or reassign duties
- Eat, drink or use any form of tobacco only in designated non-food production areas
- Do not use a common cloth towel or apron for hand wiping
- Follow the “how” and “when” practices when it comes to proper handwashing

- No bare hand contact ready-to eat food!
- Wear nails short, clean and unpolished
- Cover open cuts and burns with finger cots, bandages or single-use gloves
- Wear clean clothing and approved hair restraints when handling food



Good Hygienic Practices are the Responsibility of Both the Foodworker & the Management!

Compliments of Wayne County Health Department – Food Sanitation Program

Visit the Website <http://www.waynegov.com/health/> for more copies and more helpful information