



FOLLOW PROPER HANDWASHING PROCEDURES

REMEMBER TO WASH YOUR HANDS FREQUENTLY!

PROPER HANDWASHING

Handwashing is the key to prevent the spread of bacteria.

FACT: CELL PHONES HAVE 20
TIMES MORE HARMFUL BACTERIA
THAN A TOILET.

WHEN



Touching a contaminated surface



Touching food



Changing job tasks



After using the restroom



Handling money or credit cards



HOW



Hot water



Antimicrobial soap



20-second wash, wash between fingers and under fingernails



Rinse



Dry hands and turn off sink with single use paper towel

BEST PRACTICE



How can you help prevent the spread of germs with your coworkers?

ELBOW BUMP!

Avoid high fives, use the elbow bump instead.

PROPERLY DATE & ROTATE ALL PRODUCT – NEVER USE EXPIRED PRODUCT



Discard refrigerated food product if its internal temperature reaches **above 41°F** for 2 hours or more.

ALL FOOD CONTACT SURFACES, SMALLWARES, AND UTENSILS CLEAN AND SANITIZED

NOTE: Ensure sanitizer concentration is within specified range and temperature. Always check the expiration date on the back.



IF USING OPTIONAL CARRYOVER PROCESS, POST CORRECT POSTER ON WALK-IN DOOR

Carry-over Prep Process: Black Bins

Store labeling is required for the Carry-over process and display a posting labeling the program. This optional poster meets those requirements.

This store is using the Carry-over Method to ensure proper ingredient rotation and washing procedures are followed.

- These bins represent food carried over from the previous day and will **expire** at the end of the current business day.
- Any product remaining in a Carry-over Bin by the close of business is to be **DISCARDED**.
- Carry-over Bins **MAY NOT** be refilled.

The Carry-over Bin Color used in this location is: **BLACK**



Carry-over Prep Process: Clear Bins

Store labeling is required for the Carry-over process and display a posting labeling the program. This optional poster meets those requirements.

This store is using the Carry-over Method to ensure proper ingredient rotation and washing procedures are followed.

- These bins represent food carried over from the previous day and will **expire** at the end of the current business day.
- Any product remaining in a Carry-over Bin by the close of business is to be **DISCARDED**.
- Carry-over Bins **MAY NOT** be refilled.

The Carry-over Bin Color used in this location is: **CLEAR**



If using the optional Carryover Process, it is **REQUIRED** to post the Carry-over Prep Process Poster on the walk-in door. Post the one matching your carry-over bin color.