GOOD PRACTICES FOR SERVING FOOD

PRACTICE GOOD PERSONAL HYGEINE

WASH HANDS CORRECTLY

SOAP

WASH & RINSE

DRY

WEAR DISPOSABLE GLOVES OR USE CLEAN AND SANITIZED UTENSILS WITH FOOD
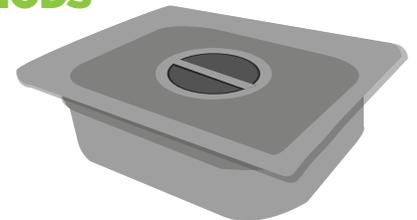
WEAR A CLEAN APRON

WEAR A HAIR RESTRAINT

HOLD

- **PLATES BY EDGE OR BOTTOM**
- **CUP BY HANDLE OR BOTTOM**
- **UTENSILS BY HANDLE**

- **HOT FOODS AT 135°F OR ABOVE AND COLD FOODS AT 41°F OR BELOW**

COVER FOOD BETWEEN SERVING PERIODS