Hardin County Food Safety Essentials

1. Wash hands often and every time you:
* go to the restroom
* touch you face, hair or phone
* handle money then handle food
* take out the trash
* put on or take off gloves
* eat, drink or use tobacco
1. Never work if you are sick.
2. Always wear gloves when working with food.
3. Hair must be pulled back and a cap or hairnet used.
4. Practice good hygiene (shower, clean hair & clothes).
5. Do not eat, drink, chew gum or use tobacco in food

preparation areas.

1. Cold food must be at 41 degrees or below. Hot food must

be at 135 degrees or higher. You must have a

thermometer to check temperatures.

1. Reheat food to 165 degrees before serving.
2. Never keep food over 7 days once it has been thawed or open.

 10. Keep chemicals/cleaning supplies away from food.

 11. Take trash out as soon as it is full. Never leave trash sitting in the

 building for any period of time. Wash your hands when

 you return to work.

12. Keep raw food separate from cooked foods.

13. Always wash all produce before serving or consuming.

14. Keep counters clean and sanitized. Use disposable sanitizer wipes or

 keep towels in a “bleach water” bucket.

*Following these steps will keep your food and customers safe*