

Hand Hygiene

Food Service

Food service employees should maintain their own safety procedures to ensure safety for themselves, their co-workers and customers. Review the following safety tips with your employees.

Tool Box Tips

- Gloves should be heavy, cut-resistant, made of waterproof material (nitrile or similar washable material).
- It is preferred to use soap and clean water when available. If only contaminated water is available, prepare solution of 1/4 cup household bleach per 1 gallon of water.
- Label containers (e.g. "Bleach disinfected water - Do not drink").
- Wash your hands with soap and clean water after cleanup or decontamination work, before preparing or eating food and after toilet use.
- Wash wounds with soap and clean water or hand sanitizer immediately. Seek immediate medical attention if wounds become red, swollen or ooze pus.



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