

FOOD SAFETY 101:

PROPER HAND WASHING & GLOVE USE

WASH YOUR HANDS BEFORE AND AFTER WEARING GLOVES



HOW TO WEAR GLOVES CORRECTLY



WEAR YOUR GLOVES WHEN HANDLING READY-TO-EAT FOODS



Ready-to-eat (RTE) foods are ready for consumption – no additional preparation such as cooking will occur.

EXAMPLES OF RTE FOODS

- Salads
- Cooked Meats
- Smoked Fish
- Bread
- Sandwiches
- Cheese
- Food You Have Cooked in Advance That Will Be Served Cold

CHANGE GLOVES OFTEN TO AVOID CROSS-CONTAMINATION



TOO SICK TO WORK? DON'T SHARE YOUR GERMS!



If you are too sick to work or a household member has been diagnosed with:

- Typhoid Fever (caused by Salmonella Typhi)
- Salmonella (non-typhoidal)
- Hepatitis A
- Norovirus
- Shiga toxin-producing E. Coli
- Shigella

If you are experiencing any of these symptoms:

- Vomiting
- Sore throat with fever
- Diarrhea
- Lesions containing pus
- Jaundice

If you are sick and contaminate the foods you prepare or serve, those eating these foods may also get sick. For more information, visit www.cdc.gov or www.fda.gov.

Food code requires the restriction of a person who has been exposed to a foodborne pathogen if they work in a food service serving highly susceptible populations. **Tell your manager if you have been exposed to a foodborne pathogen.**