

Garfield Culinary Commercial Kitchen Health and Cleanliness Rules

The key to producing a safe and sanitary food product is through the employment of healthy persons who are thoroughly trained in safe food-handling procedures and who practice good personal hygiene. The following procedures will be observed by all Kitchen users:

- All users shall be clean and well groomed. Clothing should be made of washable fabric. No opened-toed shoes are to be worn. A clean or disposable apron is recommended.
- Wear effective hair restraints, hair nets, caps, and beard covers. Wear clean outer garments. Wash hands frequently and thoroughly before starting work, after each absence from the workstation, and at any time when the hands become soiled or contaminated.
- Gloves must be worn when handling ready to eat food. No person afflicted with a boil, an infected wound, or any disease that is communicable can work in any capacity.
- Clean hands and fingernails are important in food handling. Hands should be thoroughly washed before starting work, after handling food, after smoking, after using the toilet, and after using a handkerchief or tissue. The hand sink located in the production area should be used for hand washing. Hands should be washed with hot soapy water for a minimum of 20 seconds and dried with paper towel.
- Hands must be kept away from your face and mouth when preparing food.
- Personal belongings must be kept out of food preparation areas.
- All cuts must be bandaged with waterproof protectors, and disposable gloves must be worn until cut is healed.
- Tenants with open lesions, infected wounds, sore throats, or any communicable disease shall not be permitted to work in the Kitchen.
- Remove all insecure jewelry that might fall into food equipment.
 - Remove hand jewelry when manipulating food by hand.

I HAVE READ AND UNDERSTAND THE ABOVE RULES AND REGULATIONS, AND I AGREE TO COMPLY WITH THEM.

Date _____

Signature _____

Printed Username _____

Pricing is subject to change without notice