

Food Safety: Best Practices



Be aware of top food allergens

Shellfish
Nuts
Wheat



Clean/sanitize surfaces where food will be prepped or served



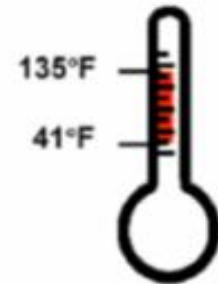
Pull hair back in a bun or ponytail



Wash hands with soap & warm water for at least 20 seconds



Wear gloves when handling ready to eat foods



Keep foods out of Temperature Danger Zone (TDZ)
Between 41 and 135 degrees F