

## **General Sanitation Standards**

1. HANDS MUST BE WASHED AT ALL APPROPRIATE TIMES:
  - before beginning work
  - after any interruption in work
  - after sneezing or coughing
  - after using the restroom (in the restroom and in the kitchen)
  - before and after using single-use gloves
2. Ready-to-eat foods MUST not be touched with bare hands by:
  - using tongs or appropriate utensils, OR
  - wearing single-use gloves properly
3. Prior to preparing any food, all surfaces MUST be sanitized using the proper concentration of sanitizer in solution.
4. ONLY use clean sanitized equipment to prepare and serve food.
5. Effective hair restraints MUST be worn by all personnel while preparing food.
6. Thermometer MUST be calibrated weekly in an ice water bath. Thermometer must read 32°F. Document date of calibration on temperature monitoring chart.
7. Once a food product is prepared it MUST be served within 20 minutes.
8. All temperature charts and logs MUST be kept on file for at least 30 days.
9. All produce will be thoroughly rinsed before use.
10. Every canned good will have its top sanitized before opening.