“Hygienic Practices” includes many things

- Foodhandlers
- Sink use
- Utensil and glove use
Microorganisms can live under fingernails and jewelry

- **Fingernails**
  - Clean, short
  - No nail polish

- **Jewelry**
  - Single ring
  - No bracelets or watches
Foodhandlers need to follow hygienic practices

- Hygienic practices
  - Clean outer clothing
  - No hand sanitizer in lieu of soap
  - No common towels
Use sinks according to their designated use!
Only wash hands in handwash sinks
Food prep sinks are for food prep only.
Warewash sinks are only for washing dishes
Mop sinks are dump sinks
Use gloves and utensils to avoid unhygienic contact with food

Do not scoop ice with cups or glasses
Gloves are great when used properly

- Single use
- One task only
- Discard when:
  - Task completed
  - Soiled
  - Damaged
  - Task interrupted
- Do not wash gloves!
Questions?