

# Hygienic Practices

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BOULDER COUNTY  
PUBLIC HEALTH

Opportunity for a healthy life.



A vertical decorative strip on the left side of the slide, featuring a close-up image of green leaves with prominent veins.

# “Hygienic Practices” includes many things

- Foodhandlers
- Sink use
- Utensil and glove use

# Mircroorganisms 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

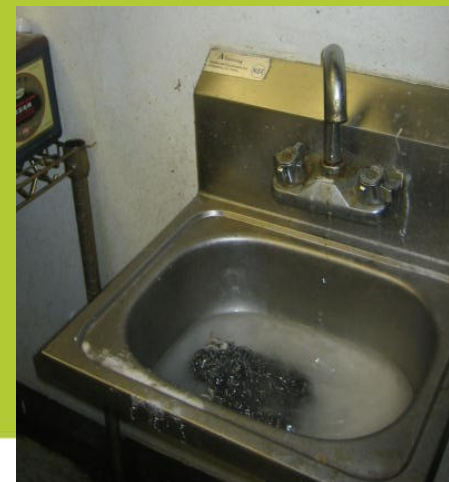
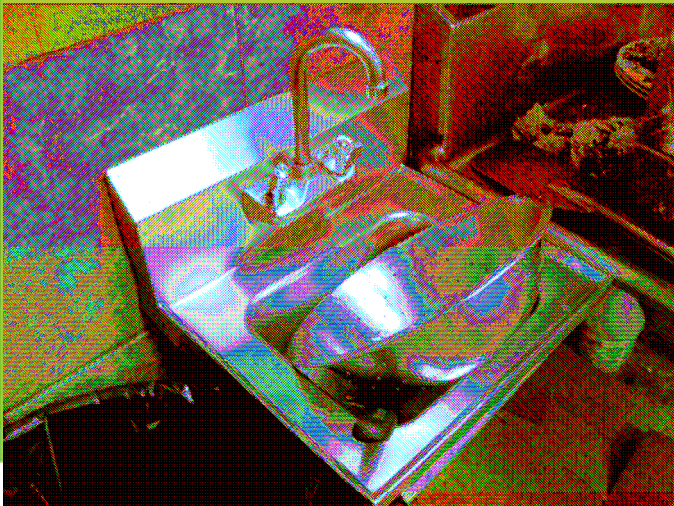


Use sinks according to their designated use!





# 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?

