

Food Handling Guidelines

Hair: Should be tied back or covered with a hat.

Wash hands: Wash hands with soap and warm water before handling any food.

Gloves: Use disposable gloves at all times when handling food.

Food prep: Always prep on campus; make sure all surfaces are cleaned; use cutting boards for preparations.

Produce: Always wash produce before serving.

Food Storage: Perishables are refrigerated at all times; use an iced cooler for transportation of food.

Food and related items: Should never be set on the floor.