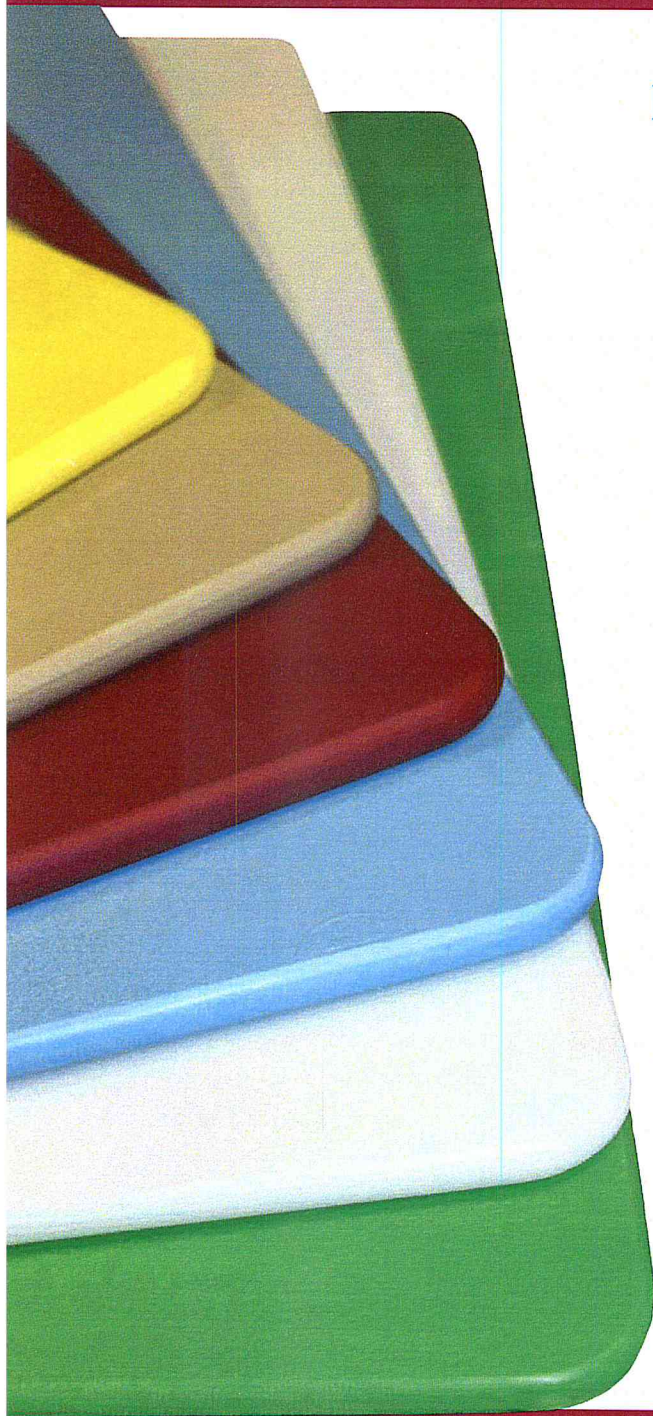


CUTTING BOARDS



How to clean cutting boards

- Wash, rinse, and sanitize after each use.
- Scrape off all food and other debris before washing.
- Wash in a mechanical dishwasher whenever possible. If a dishwasher is unavailable, clean and sanitize in a three-compartment sink:
 - In the first sink, wash with hot soapy water.
 - In the second sink, rinse using clean water.
 - In the third sink, immerse in a chemical sanitizing solution and use the required contact time for sanitizing.
- Allow cutting boards to air dry.
- Follow state or local health department regulations.

Use multi-color cutting boards to help prevent cross contamination.



National Food Service Management Institute
The University of Mississippi
2010

Use Disposable Gloves Properly

- Wash hands before and after use of disposable gloves.
- Wear gloves when preparing and serving ready-to-eat foods such as fresh fruits and vegetables, sandwiches, and salads.
- Change gloves frequently and between tasks.
- Never handle money and food while wearing the same gloves.
- Change gloves after sneezing, wiping nose, touching hair, or other contact with germs.
- Never re-use gloves.
- Dispose of soiled gloves after use.

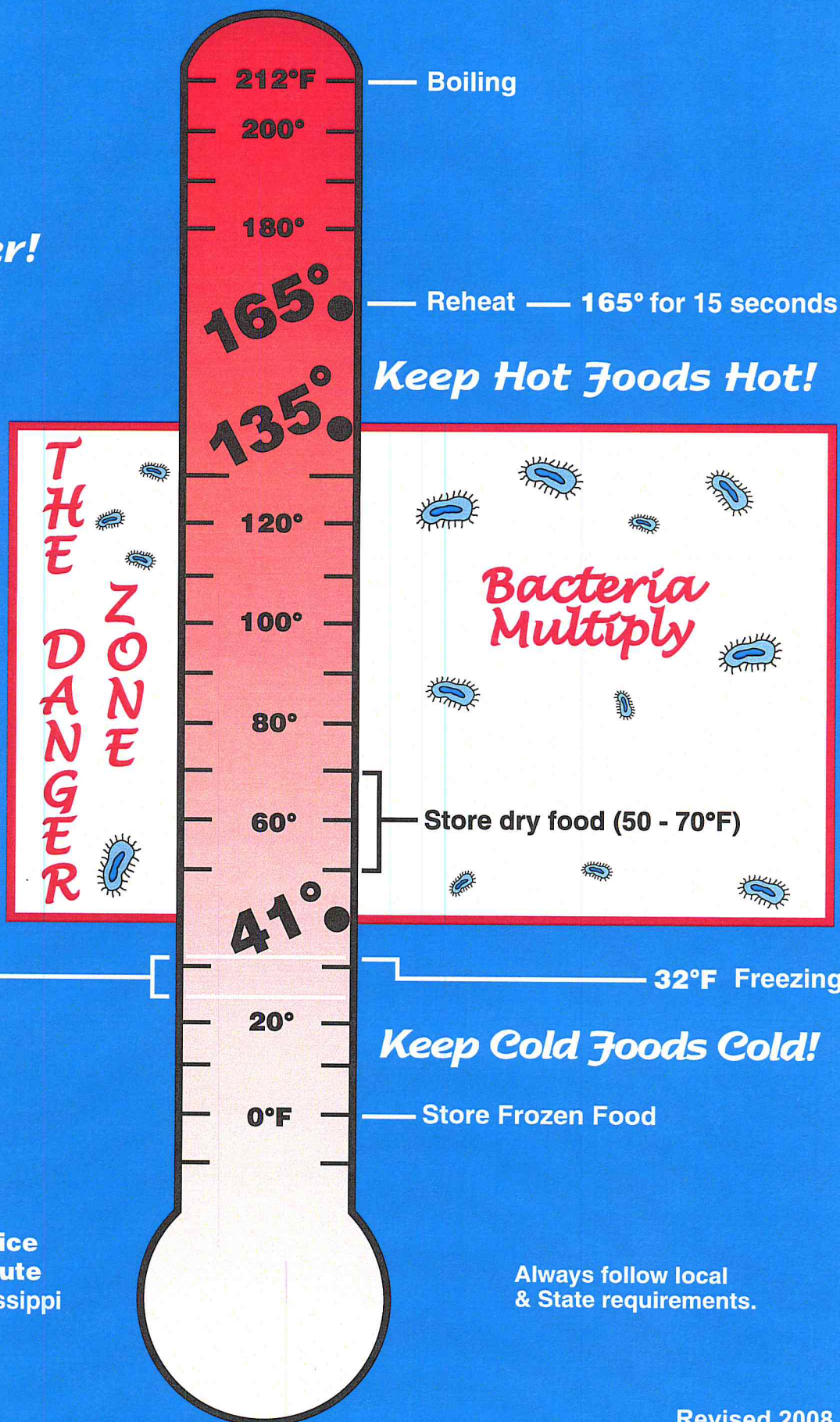


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TEMPERATURE MINI-POSTER

*Use A
Thermometer!*



**National Food Service
Management Institute**
The University of Mississippi
800-321-3054
www.nfsmi.org
ET16-97(B)

Always follow local
& State requirements.

Revised 2008

**Keep
Hot Foods
Hot!**
**Keep
Cold Foods
Cold!**



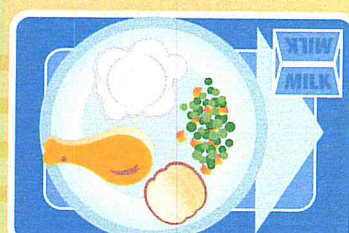
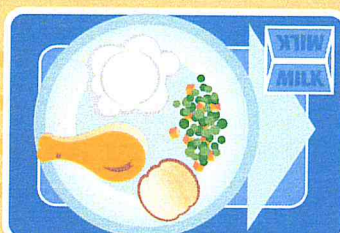
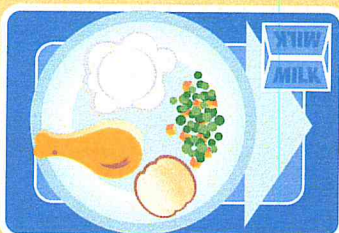
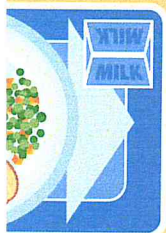
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Revised 2005



- **Check and maintain proper temperatures.**
(hot foods 135°F or above; cold foods 41°F or below)
- **Cover food between serving periods.**
- **Place pans of food in a single layer on the steam table.**
- **Keep serving area clean, and wipe up spills promptly.**



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Personal Hygiene

YOU are the most important part of food preparation.

- Take a bath or shower daily.
- Keep hair clean.
- Use deodorant/antiperspirant.
- Have clean, washed hands and fingernails.
- Wear a clean uniform.



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Personal Appearance

**Wear hairnet,
hat, cap,
or other
hair covering
approved for
your operation.**

**Remove jewelry before
reporting to work.**

**Wear a clean uniform that is
free from stains and wrinkles.**

**Keep fingernails short and
without artificial nails
or nail polish.**





Produce/Salad Area

Avoid Cross Contamination

Use clean and sanitized utensils for each different task.

Use separate cutting boards for raw meats and vegetables.

Clean and sanitize slicers, choppers, and other equipment before and after each use.

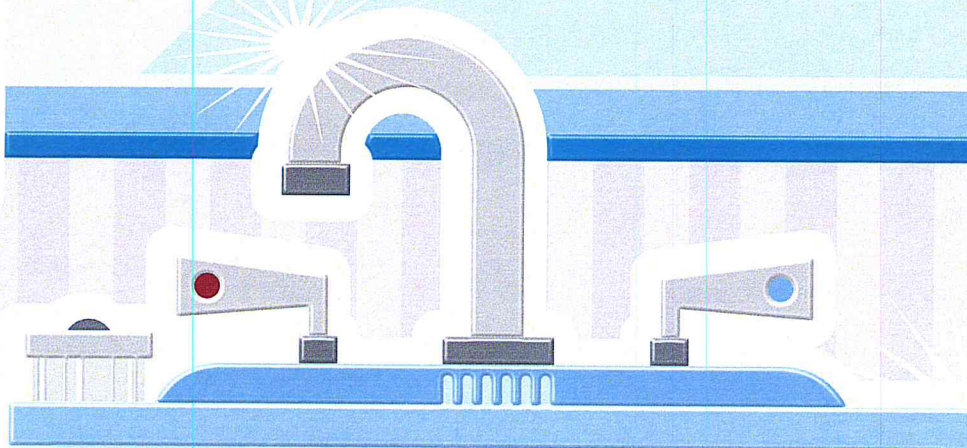
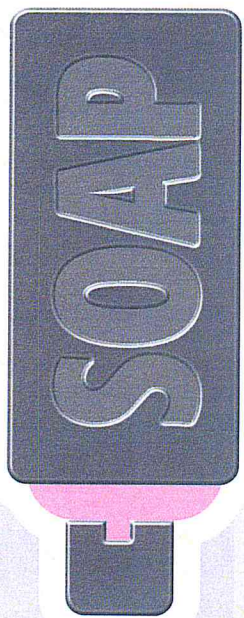
Clean and sanitize work surfaces before and after each use.



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ALWAYS
wash hands
with soap and
warm running
water before
returning
to work.

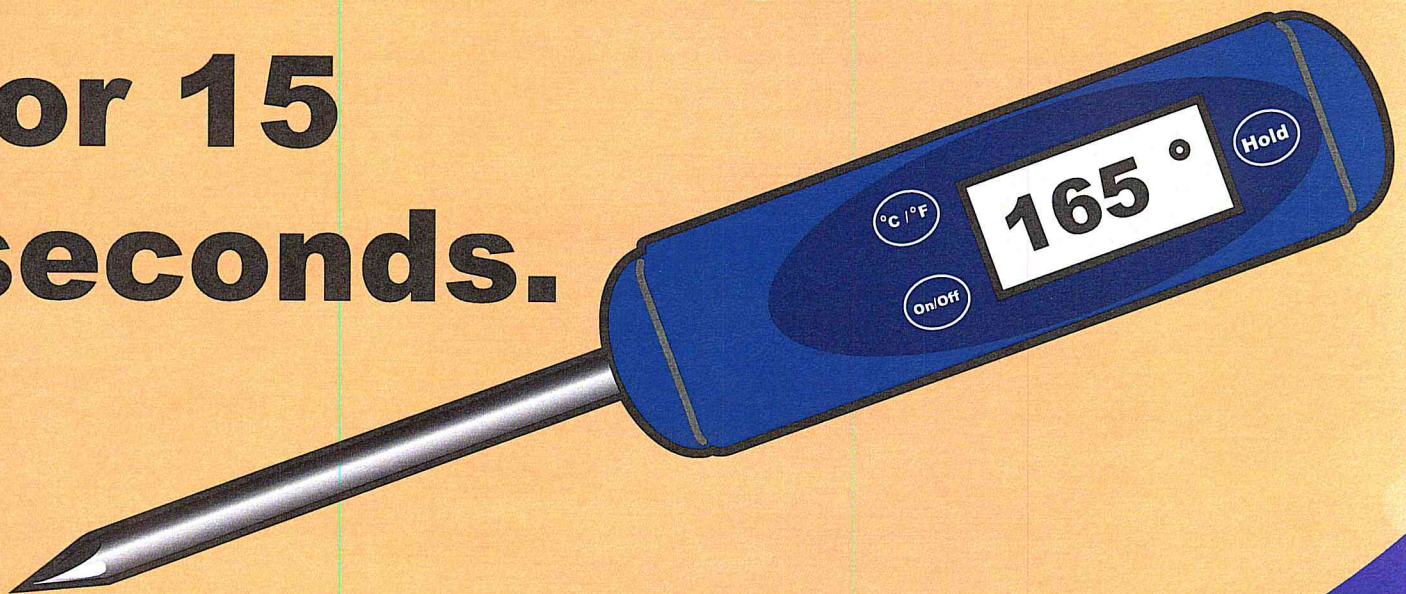


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Reheating Foods

**Reheat leftover
foods to 165 °F
for 15
seconds.**



Use That Thermometer!



Insert probe into the thickest part of the food, avoiding bone, fat, and gristle.



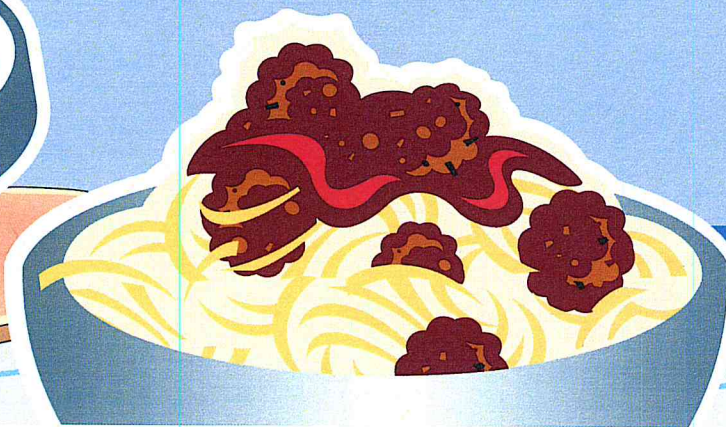
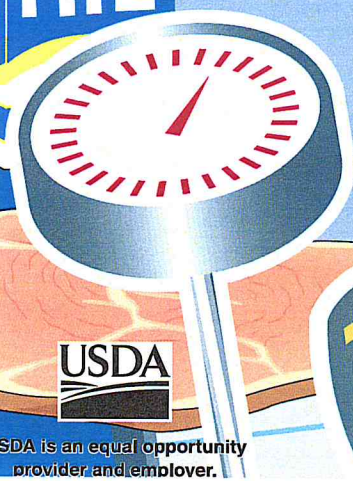
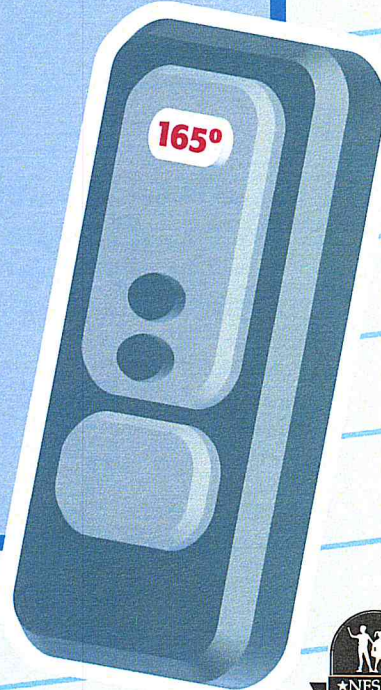
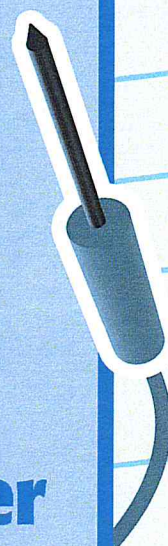
Read temperature when indicator stops moving.



Clean and sanitize thermometer after each temperature check.



Follow local procedures if temperature does not meet standard.



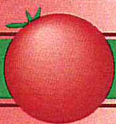
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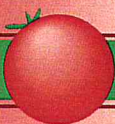
Storeroom Basics

Tomatoes



XXXX 102oz.

Tomatoes



XXXX 102oz.

Peaches



XXXX 106oz.

Peaches



XXXX 106oz.

Green Beans



XXXX 101oz.

Green Beans



XXXX 101oz.

Maintain temperature between 50°F and 70°F.

**Use FIFO Storage—
First In, First Out.**

Store items at least six inches above floor surface.

Store chemical items separately from food.

Keep floors clean.

Keep area free from clutter.



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Refrigerate for Safety!

**Cover, label, and
date all items.**

**Hold cold food
at 41°F or below.**

**Store raw meat
on bottom shelf
away from other food.**

**Check and log
temperatures frequently.**

CLOSE THAT DOOR!



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Serving Line Employees

- Wash hands after each new task; follow correct hand washing procedures.
- Wear a clean and neat apron.
- Use gloves properly.
- Wear hair restraint.
- Be friendly and courteous.

Smile!



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Visually inspect all items and look for signs of container damage.

Check and record temperatures of frozen and refrigerated items.

Reject unacceptable goods and note on invoice.

Store frozen and refrigerated items immediately.



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