



Orange County Food Safety Tips

1. Wash your hands often and every time you:
 - go to the restroom
 - touch your face, hair or phone
 - handle money then handle food
 - take out the trash
 - put on or take off your gloves
 - eat, drink or use tobacco
2. Never work if you are sick.
3. Always wear gloves when working with food (cooked or raw foods).
4. Hair must be pulled back and a cap or hairnet must be used.
5. Do not eat, drink, chew gum or use tobacco in food preparation areas.
6. Cold food must be at (41 degrees) or below;
Hot food must be at (135 degrees) or higher;
Reheat food to (165 degrees) before serving.
7. You must have a thermometer to check temperatures.
8. Never keep food over (7 days) once it has been thawed or opened.
9. Keep chemicals/cleaning supplies away from food.
10. Take trash out as soon as it is full. Never leave trash sitting in the building for any period of time. Wash your hands when you return to work.
11. Keep raw food separate from cooked foods.
12. Keep counters clean and sanitized at all times.



**Following these 12 easy steps will keep
your food and customers safe!**