

Servers



Things to keep in mind when making bread baskets, preparing salads, and rolling silverware:

How to Handle Ready to Eat Foods:

Food Code does not require use of gloves.

However, to prevent bare hand contact and cross contaminations use:

-Deli paper



-Gloves

-Napkins

-Tongs



-Spatula

Do's

- Keep hair pulled away from face
- Cover any open sores
- Wear a clean uniform and apron
- Keep nails clean and short
- Wash hands often and as needed



Don'ts

- Wear excessive jewelry that can get lost in the food
- Wear apron to bathroom or out to smoke
- Touch ready to eat foods with bare hand contact
- Handle eating part of utensils or top rim of glasses