EMPLOYEE HYGIENE | FOOD CODE FACT SHEET #7

THE IMPORTANCE OF PROPER HYGIENE

Employees are the most important link in preventing foodborne illness. Good personal hygiene, including proper and frequent hand-washing, is one of the best ways to prevent foodborne illness.

HAND-WASHING

Always make sure that hands are washed and thoroughly dried before starting work, between tasks, before working with food products, equipment, utensils and linens, and after using the restroom, coughing or sneezing in your hands, eating, drinking, or smoking.

CUTS, WOUNDS AND SORES

Any cuts, wounds, or open sores on the hands and arms must be completely covered by a waterproof bandage. Wear single-use gloves over bandages on the hands and fingers.

HAIR RESTRAINTS

Food employees are required to wear hair restraints such as hairnets, hats, scarves, or beard nets that are effective in keeping their hair in control. This does not apply to counter staff who serve only drinks or wrapped food products, and wait staff or hostess/hosts if they present a minimal risk of contamination.

PROPER WORK CLOTHING

All employees must wear clean outer clothing to prevent contamination of food, equipment, utensils, linens, single-service and single-use articles.

Personal clothing and other personal items must be kept away from food handling and storage areas. Employees must provide adequate storage areas for employees' personal belongings. If employees routinely change clothing at the establishment, a room or area must be designated and used for that purpose. Such changing areas must be separated from food, clean equipment, and linen.

WEARING OF JEWELRY

Jewelry should be limited to plain-banded rings only. Necklaces should not be worn when preparing or serving food (excluding medical alert jewelry).

EATING, DRINKING, & USING TOBACCO

All employees must eat, drink, or use tobacco only in designated areas where contamination to food, equipment, utensils, and other materials cannot occur.