

L01

Staff will implement the established time table for hand washing.

Angela Hobson

Explain locations of hand washing stations and establish a time table for handwashing.

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Staff will recognize hand washing stations.

Staff will understand the events leading to hand washing.

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1. Staff will implement established time table for hand washing
  - before handling food
  - after handling raw food
  - after using the restroom
  - after touching face, hair, or body
  - after handling garbage
  - before and after handling money
  - after handling cleaning chemicals
  - after touching contaminated surfaces
  - before and after breaks
  - after sneezing or coughing
  - after handling personal items

L02

Staff will practice proper food handling and storage procedures.

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Use proper food handling and storage procedures.

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Staff will know when to wear gloves.

Staff will understand, First in, First Out.

Staff will know proper temperatures for food handling and storage.

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2. Staff will practice proper food handling and storage procedures.
  - Follow hand washing practices
  - Wear clean and appropriate uniforms, hats, and hairnets
  - Do not handle food if sick
  - Store raw and cook foods separately
  - label and date all food items for (FIFO)
  - Store food at the correct temperatures
  - Use separate cutting boards for raw and cooked foods
  - Clean and sanitize all utensils and surfaces that come in contact with raw food before using them for cooked food
  - Store raw meats on lower shelves to prevent drips onto other foods
  - Cook food to recommended internal temperatures
  - Monitor and record temperatures of refrigerators and freezers
  - keep hot food hot (above 140 degrees F) and cold food cold (below 40 degrees F)
  - Thaw frozen foods in the refrigerator, under cold running water, or in the microwave, avoiding the "danger zone" (40 degrees F-140 degrees F)
  - Use separate cleaning cloths for different areas, one for food contact surfaces and another for non-food contact surfaces

L03

Staff will show patrons where to locate disease prevention practice procedures.

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Staff will know where to locate signage to share with customers.

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Customers provide feedback through a mechanism provided.

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Staff will generate a feedback mechanism for client access.

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Staff will understand how to access feedback mechanism to share with clients.

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3. Staff will show patrons where to locate disease prevention practice procedures and generate customer feedback
  - Signage
  - tablet feedback system
  - or feedback card/drop box
  - staff records customers feedback
  - hostess exit interviews