



KITCHEN AND FOOD SAFETY CHECKLIST FOR STUDENTS

PERSONAL HYGIENE

- If sick, do NOT participate.
- Wash hands up to your elbows with warm water and soap and put on gloves before handling food.
- Wear long pants, clean clothes, closed-toe non-slip shoes and no jewelry.
- Wear a bandage if you have a cut.
- Pull hair back off shoulders and wear a hat/hairnet.
- Wash hands again and replace gloves after you do any of the following: use the restroom, sneeze, touch your hair, face, clothes or body, handle raw meat or eggs, bus dirty dishes, eat or drink or use cleaning chemicals.
- Do not eat, drink, smoke or chew gum near prep or service areas.
- Protect food from contaminating items.

KITCHEN SAFETY

- Stop and knock twice before opening any door to ensure no one gets hit.
- Wear slip resistant shoes if possible, be careful not to slip and fall on wet floors.
- Communicate: when turning corners or walking behind a person make sure to yell "corner" or "behind."
- Be aware of hot pans, burners, ovens, and surfaces that might burn you.
- Never run in the kitchen.

CONTROLLING TIME AND TEMPERATURE

- Make sure food is not between 41°F and 135°F for more than 2 hours.
- Food from hot line -- Receive and hold at 135°F or above.
- Food from cold storage -- Receive and hold at 41°F or below.
- Check temperature when receiving using a clean and sanitized thermometer. If food is just barely inside Food Temperature Danger Zone (between 41°F and 135°F, ask a dining services representative to verify that food has not been in Danger Zone for longer than a few minutes.
- Label food containers with the date, temperature and contents, taking note of any potential allergens.

TRANSPORTATION

- Use safe, non-absorbent, leak proof pans or reusable containers.
- Never put pans full of food on the ground.
- Use thermal bags to maintain hot or cold temperature of food; do not mix hot and cold food in the same bag.
- Use a clean transport vehicle; food should be isolated and nowhere near cleaning supplies, other chemicals, dirty clothes, trash, etc.
- If ever in doubt about whether these procedures were followed, do not donate the food.