

Safe Food Handling Tips

Clean



Wyoming Food
Safety Coalition

Wash Hands

How:

- in warm soapy water for 20 seconds
- dry with paper towel



When:

Always Before:

- handling food
- gloving hands for ready-to-eat food

After:

- touching bare human body parts, hair, or clothing/apron
- using the bathroom
- handling raw meats, poultry, and fish
- coughing, sneezing into your hand, or blowing your nose
- smoking, eating, or drinking
- handling chemicals
- taking out garbage
- clearing tables/bussing
- handling money
- after engaging in other activities that contaminate the hands

Wash Dishes and Utensils

Always Scrape, Rinse or Soak Before Washing

Three-Compartment Sink:

1. Wash in first sink in a detergent solution of 110°F or higher
2. Rinse in second sink
3. Sanitize in third sink using a chemical sanitizer according to manufacturer's guidelines. If using hot water see WY Food Safety Rule 2006, page 7-11
4. Air Dry

Machine Dishwashing :

1. Use right rack
2. Inspect after washing
3. Air Dry



Clean and Sanitize Food Contact Surfaces

after surfaces are used

before working with a different type of food

after 4 hours of constant use

anytime items have become contaminated

Separate

Do Not Cross Contaminate

- Separate raw, cooked, and ready-to-eat foods while storing or preparing
- Never place cooked food on a plate which previously held raw meat, poultry, seafood, or allergen-containing foods
- Allergen-containing foods: milk, fish, shellfish, peanuts, tree nuts, wheat, eggs, soy