

OPERATIONAL Guidelines

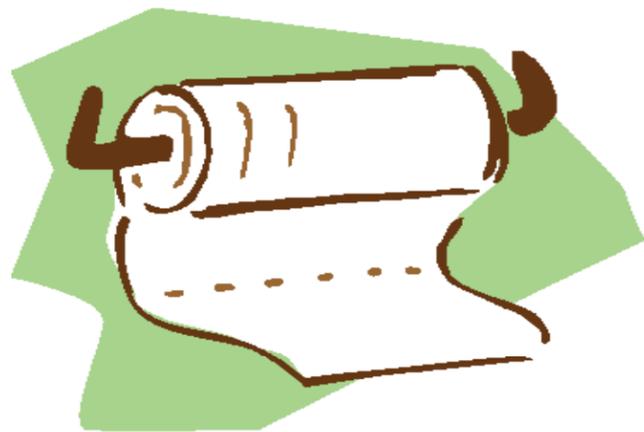
ONE-DAY EVENTS

Wash your hands- Often and Well



1. Use warm water
2. Wet hands and exposed arms up to the elbow
3. Apply hand soap
4. Rub hands and forearms briskly for 20 seconds
5. Rinse under warm water
6. Towel dry with disposable towels

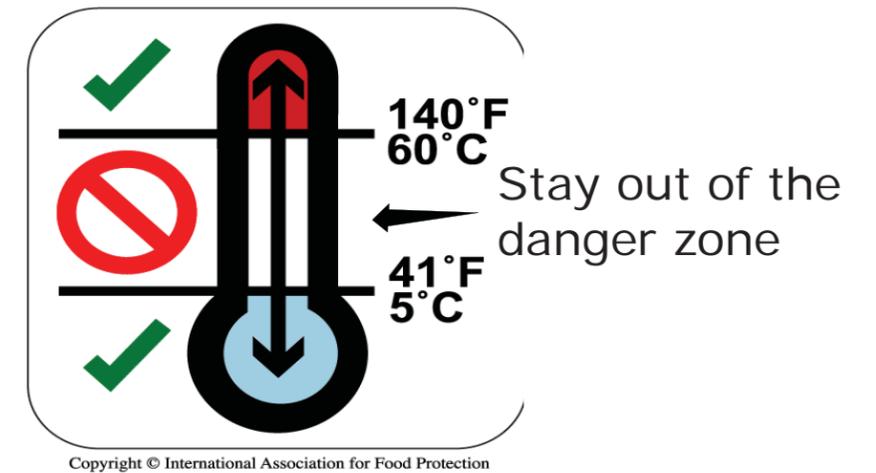
Clean surfaces-
Clean equipment & surfaces-
then sanitize-use paper towels from a dispenser.



Use tools- No bare hand contact with ready to eat foods



Keep Hot foods hot & Cold foods cold-



- Chicken/Bird - 165°F
- Ground Meat/Hamburger- 155°F
- Eggs/Fish/Pork-145°F
- Hot Dogs/Chili/Vegs-135°F

**If you're sick
don't serve it up-**
stay home and away
from the event.

