

Keep Them Clean

Employees must wash their hands:



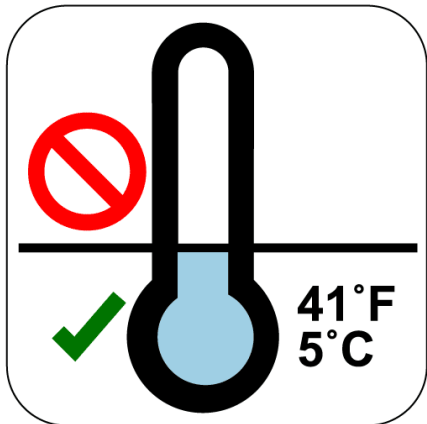
- Before working with food
- After going to the restroom
- After handling raw meat
- After handling dirty dishes, chemicals or garbage
- After taking breaks, eating, or smoking
- After getting hands dirty

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Washington State Working Document 2-301.14
Washington State Department of Health

Keep it COLD

The food in this unit must be kept at or below



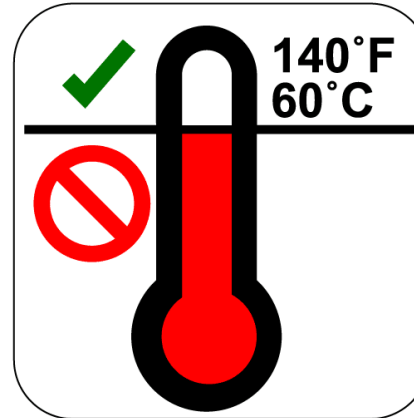
41°F

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Washington State Working Document 3-501.16
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Keep it HOT

The food in this unit must be kept at or above



140°F

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Keep it Untouched

Bare hands may have germs that can spread to food. Ready-to-Eat Foods may not be handled with bare hands.



Use utensils or other barriers to keep from handling ready-to-eat foods.

Barriers include:

- Tongs
- Spoons
- Forks
- Gloves
- Paper squares
- Napkins

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