

SAMPLE PAGES FROM TRAINING MANUALS

Below is a partial list of the rules you need to remember. This list is not comprehensive, and you will learn more of these rules as part of your training.

- Wash your hands properly – After using the restroom, handling something dirty, touching your hair, interacting with an ill employee, touching money, etc., you should wash your hands thoroughly with warm water and soap. If you can't wash your hands, have antibacterial hand cleaner available and use it then wash your hands as soon as you have the opportunity. (Refer to Appendix A for an explanation of how to properly wash your hands).
- Do not allow garbage to sit – Not only is garbage unsanitary and unsightly, it also attracts insects and rodents. Remove garbage from the restaurant frequently and make sure the garbage cans in the restaurant are clean and sanitized regularly.
- Do not touch ice with your bare hands – You should always handle ice with tongs or a scooper so that germs from your hands are not transferred to the ice which will melt in the guests' beverages. The tongs or scooper should be kept in a clean, separate container.
- Be aware of the dangers of cross-contamination – Because you will be assisting in the preparation of food served at the restaurant, you should watch and report signs of cross-contamination. By cross-contamination we mean contact between raw meat, chicken, or fish and cutting boards, utensils, or other food. These raw foods can carry bacteria that can make our guests very ill, so we must do everything possible to prevent cross-