

CAUTION – Germs Hiding!



A Personal Checkup

Circle **always** **sometimes** or **never** for each question.

SafeEggs.com/foodservice

- 1 I wash hands and put on fresh gloves before preparing or serving food. always sometimes never
- 2 I wash hands and change gloves between recipes. always sometimes never
- 3 I wash hands and change gloves after doing anything that could contaminate my gloves. always sometimes never
- 4 In the refrigerator, I store raw meat below produce and ready-to-eat foods. always sometimes never
- 5 I sanitize equipment, like slicers and mixers, between uses. always sometimes never
- 6 I clean and sanitize knives between uses. always sometimes never
- 7 I clean and sanitize cutting boards between uses. always sometimes never
- 8 I clean and sanitize work surfaces (like counters) after running a mixer. always sometimes never
- 9 I use clean, sanitary utensils for serving food. always sometimes never
- 10 I keep raw meats separate from ready-to-eat foods during food preparation. always sometimes never
- 11 In self-service areas, I label food so customers don't want to taste-test. always sometimes never
- 12 I use separate utensils for serving each food. always sometimes never
- 13 I keep soiled dishes separate from clean ones. always sometimes never
- 14 I keep garbage separated from food preparation and service. always sometimes never
- 15 I wash hands after touching garbage or garbage containers. always sometimes never
- 16 I sanitize dining tables between seatings. always sometimes never
- 17 I cover food in transport. always sometimes never

FOR YOU Name three things you will do to prevent cross contamination:

1

2

3

