



BROWN COUNTY CULINARY KITCHEN PERSONAL HEALTH AND CLEANLINESS

The key to producing a safe and sanitary food product is through the employment of healthy persons who are thoroughly trained in safe food–handling procedures and who practice good personal hygiene. All Kitchen users must observe the following procedures.

- **All tenants shall be clean and well groomed.**
Clothing should be made of a washable fabric. No open–toed shoes are to be worn. A clean or disposable apron is to be worn.
- **Hair should be worn back and out of the way and covered with a hairnet or other state approved head covering.**
Beards should also be covered.
- **Clean hands and fingernails are important in food handling.**
Hands should be thoroughly washed before starting work, after handling food, after smoking, after using the toilet, and after using a handkerchief or tissue. The hand sink located in the production area should be used for hand washing. Hands should be washed with hot soapy water for a minimum of 20 seconds and dried with a disposable paper towel.
- **Hands should be kept away from the face and mouth.**
- **No eating, drinking, or smoking is permitted in the kitchen area.**
- **Personal belongings should be kept out of food preparation areas.**
- **All cuts should be bandaged with waterproof protectors, and watertight disposable gloves should be worn.**
- **Tenants with open lesions, infected wounds, sore throats, or any communicable diseases shall not be permitted to work in the kitchen.**
- **Remove all insecure jewelry that might fall into food or equipment.**
Remove hand jewelry when manipulating food by hand.