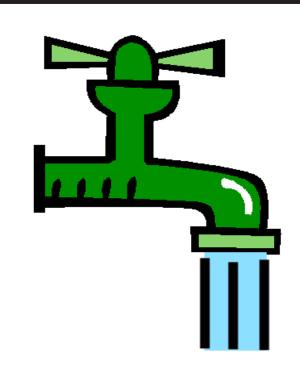
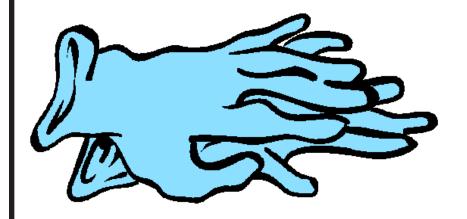


Personal Hygiene



WASH HANDS using warm soapy water for 20 seconds before starting work and frequently thereafter.

ENCOURAGE guests to wash their hands before eating.





WEAR DISPOSABLE GLOVES when preparing ready-to-eat foods such as sandwiches and salads.





Keep Food Safe From Bacteria www.fightbac.org

This information provided by 🛞 Tarrant County Public Health and the U.S. Food and Drug Administration.