

QUICK REFERENCE FOR **KITCHEN STAFF**

- ① Wash your hands often and properly
- ② Display your Provincial Health license for kitchen and your Food Handler's Certificate
- ③ Use appropriate hair covering or keep hair securely tied back
- ④ Keep utensils stored safely (handles out of food)
- ⑤ Ensure thermometers are in all coolers and freezers and remain in working condition
- ⑥ Ensure leftover food is wrapped & dated in the coolers and freezers
- ⑦ Prevent cross-contamination and store chemicals safely away from food
- ⑧ Daily garbage take out & bin cleaning
- ⑨ Clean inside the microwave
- ⑩ Check your dishwasher temp and follow proper dishwashing procedures