

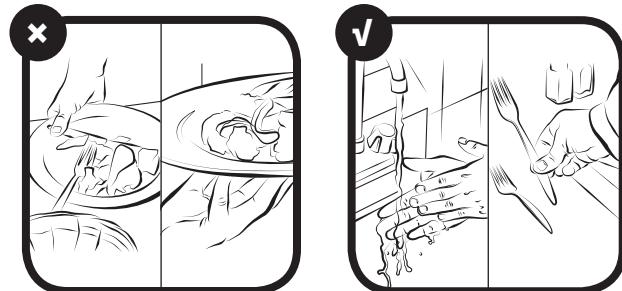
Week 5: What to Watch for When Handling Utensils and Equipment

Health inspectors know that food can easily become unsafe if utensils and equipment are not handled the right way. During an inspection, they will watch to see how you do this. Here are few things you should do whenever you are handling utensils and equipment in the operation.

Wash your hands between handling dirty and clean dishes.

Dishwashers, busers, and servers often handle both clean and dirty dishes.

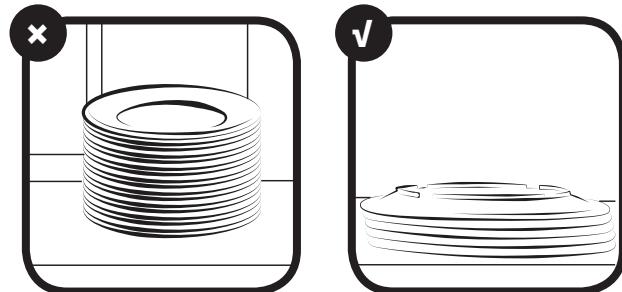
- Waitstaff must wash their hands after handling dirty dishes and before resetting tables, or handling food and drinks.
- Dishwashers must wash their hands after touching dirty plates, silverware, or glassware, and before touching cleaned and sanitized items.



Store cleaned and sanitized items upside down.

Storing plates, glasses, silverware, and other items right-side up can let contaminants get onto the food-contact surfaces. It also makes it more difficult to pick up the items without touching these surfaces.

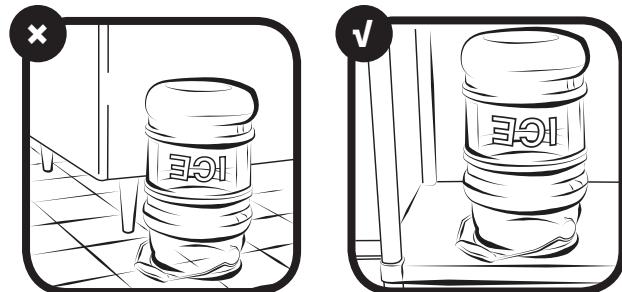
- Store clean items upside down on a cleaned and sanitized surface.
- Always store clean silverware and other utensils with the handles up.



Handle ice buckets and scoops the right way.

Follow these steps to protect ice from contamination:

- Store ice buckets off the floor and upside down on a clean and sanitized surface.
- Store ice scoops in ice bins with the handles up off the ice.
- Store ice scoops in an ice scoop holder outside of the ice machine.



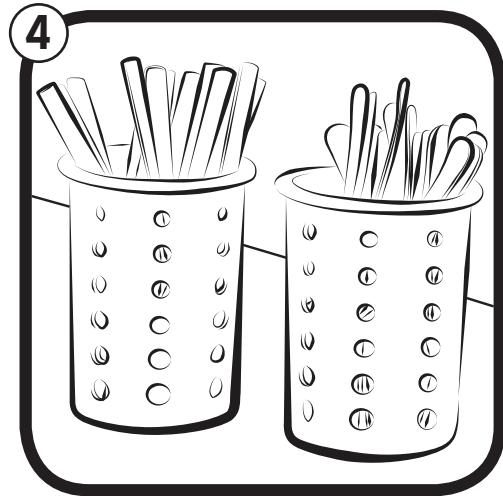
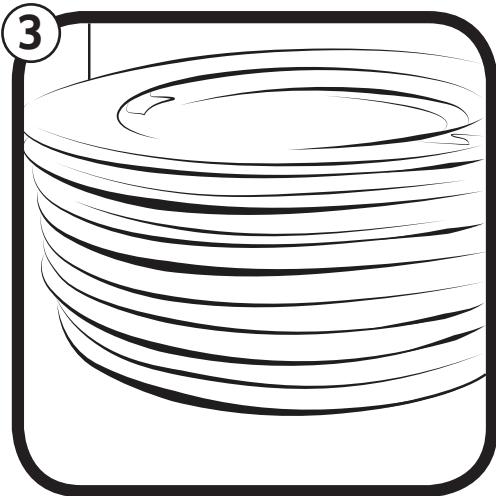
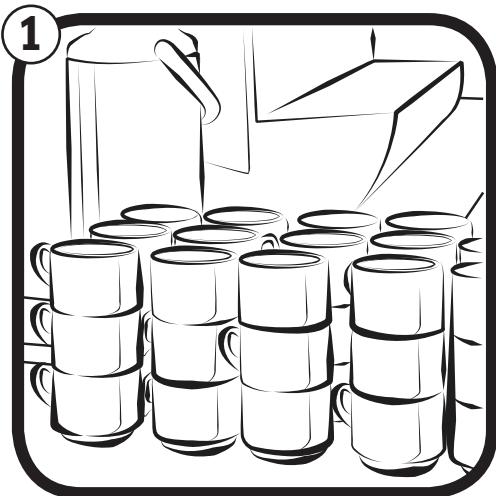
These are just a few of the practices that should be carried out on regular basis. Talk to your manager for more information on how to keep food safe in the operation.

Lessons Learned from the Health Inspection

Week 5 | Activity 1: Which Items are Stored the Right Way?



Directions: Put an “X” next to each item that is stored correctly.

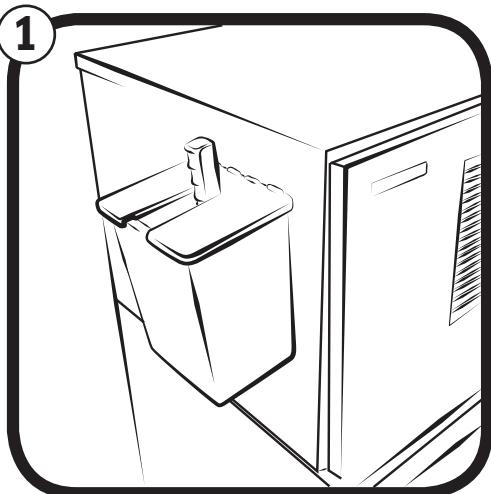


Lessons Learned from the Health Inspection

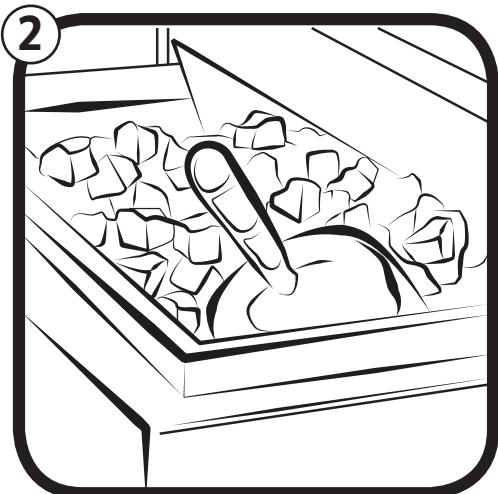
Week 5 | Activity 2: Is Ice Being Handled the Right Way?



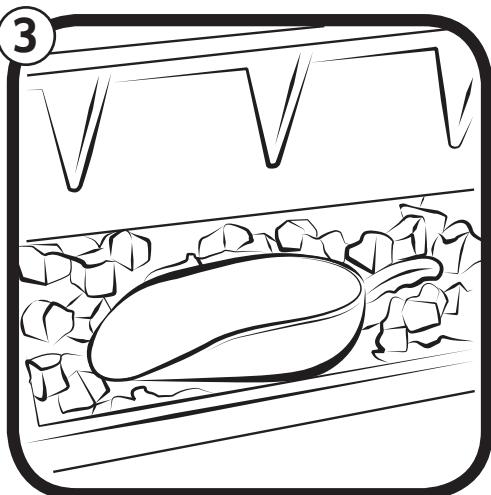
Directions: Put an “X” next to each item that is being stored in a way that will keep ice safe.



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