



# Glass washing guidelines

- Wash, rinse and sanitize the three-compartment sink before use.
- Dump ice and fruit rinds from dirty glasses.

## WASH

Use hot (110°F) water and soap. Immerse glasses in solution. Wash glasses with clean towels so they are clean to sight and touch both inside and outside.

## RINSE

Use hot water (110°F) to remove soap.

## SANITIZE

Solution must be 25-100ppm chlorine (change hourly) or 200-400ppm quaternary solution. Water temperature should be 75°F - 100°F. Check concentration levels with a test strip (read instructions on strips). Immerse glasses in sanitizer for 30 seconds minimum.

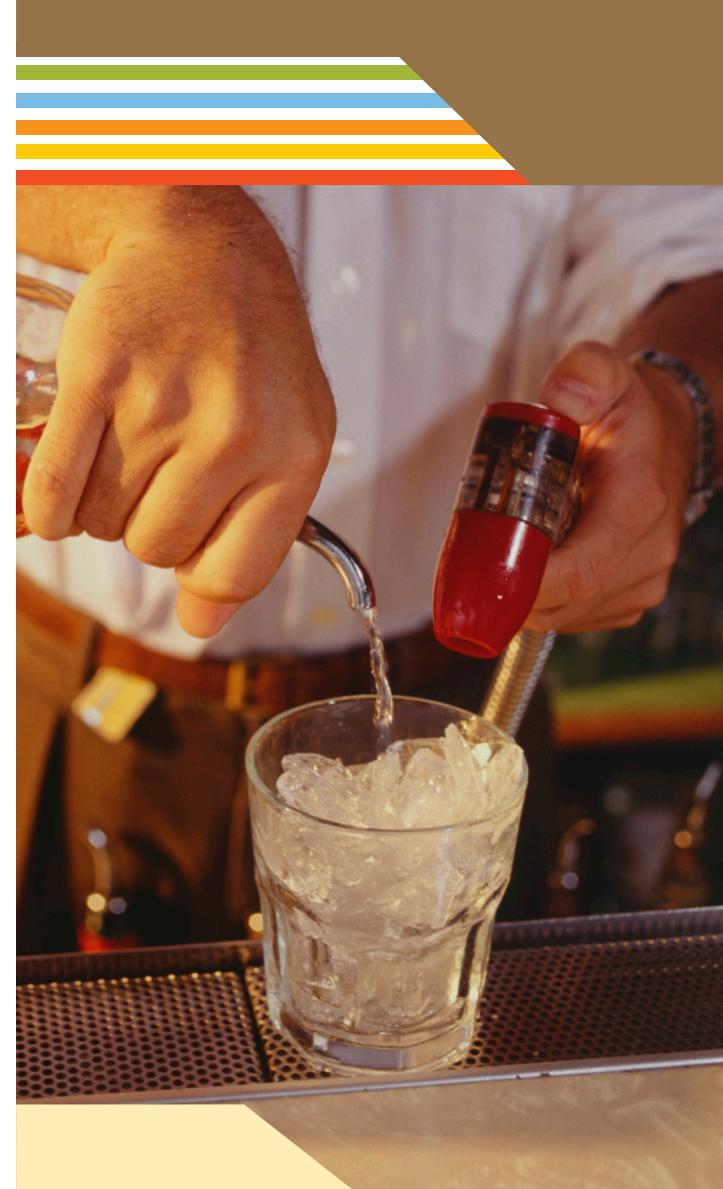
## AIR DRY

Place glasses on clean drying board or sanitized table.



**City of Kansas City, Mo.  
Health Department  
Food Handler Program**

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Kansas City, MO 64108  
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# Food handler procedures for bartenders



# Food handling policies

## Bartenders must wash their hands before starting work

Proper hand washing means wetting hands and arms with warm to hot water, dispensing soap and scrubbing hands, under fingernails and arms up to the elbows for 20 seconds.

Fingernails must be short (1/4 inch or less); no false nails or nail polish. Jewelry can be wedding band only. No watches should be worn while bartending.

Hands must be washed after using the restroom, cleaning tasks, taking breaks, handling money, touching dirty glasses, mopping, sweeping, etc. to prevent any chance of contamination.

## Report illnesses

Employees must report to their supervisor any symptoms of diarrhea, vomiting, jaundice, sneezing, coughing, eye discharge, fever, cuts or wounds, or sore throat with fever.

Employees cannot work if they have contracted a "Big Five" illness: Salmonella Typhi, Shigella spp, E Coli 0157:H7, Hepatitis A virus and Norovirus.

## No smoking, eating or drinking in bar area

Employees must go to designated break area for eating and drinking. Employees must go to an outside designated area to smoke.

Ice and foods such as lemons, limes and other fruit can easily be contaminated by improper handling. All humans carry bacteria such as *Staphylococcus* in hair, nasal passages, throat, or in cuts, infected wounds or pimples that can contaminate things they touch.

Other bacteria from feces and the surfaces we touch, such as door handles and table tops, add to contamination on hands. Hands are the "Vehicle of Contamination," because everything you touch can contaminate them. Bartenders must adhere to strict food handling policies.

## Avoid barehanded contact with ice, lemons, limes or other fruits

Fruit must be sliced using a clean and sanitized cutting surface or cutting board and a gloved hand or tongs to hold the fruit. When dispensing items, use a fork or toothpick to pick up and place into drinks. Do not use uncovered hands even to hold or pick up by the rind.

When dispensing ice use a clean ice scoop stored in a sanitized container or in ice with handle out. Do not scoop ice with cup or glass.

## Use paper towels to wipe or dry hands

Do not use a common cloth towel to wipe or dry hands, they can carry bacteria or germs that can cause cross contamination of food and utensils.

## Store chemicals away from food and food-contact surfaces and keep them labeled

## Wash glasses and utensils properly

If you use a dishwasher, check daily that the dispensing sanitizer is at the proper concentration (chlorine should be 25-100ppm) and maintained at a temperature between 120°F – 140°F. Hot water sanitizer should be 160°F or greater.