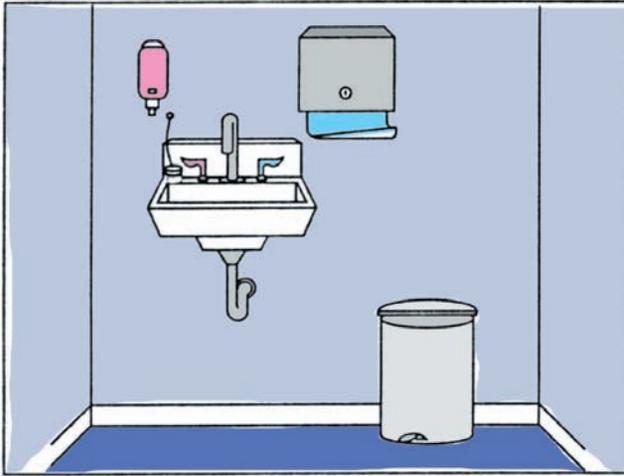


Adequate Facilities

Handwashing stations for employees must be located in the restrooms and in other convenient locations throughout the kitchen or food preparation area.



The handwashing station must have:

- hot and cold water through a mixing faucet.
- soap dispensing.
- a supply of disposable paper towels or forced air blowers.
- a garbage can for the disposal of used paper towels.

Check handwashing stations periodically to make sure that hot water, soap and towels are available and that equipment or boxes are not blocking access to the sinks.

The Health Department's Requirement Concerning Ill Food Workers Is:

“No person, while infected with a disease in a communicable form that can be transmitted by foods or who is a carrier of organisms that cause such a disease or while affected with a boil, an infected wound, or an acute respiratory infection, shall work in a food establishment in any capacity in which there is a likelihood of such person contaminating food or food contact surfaces with pathogenic organisms or transmitting disease to other persons.”

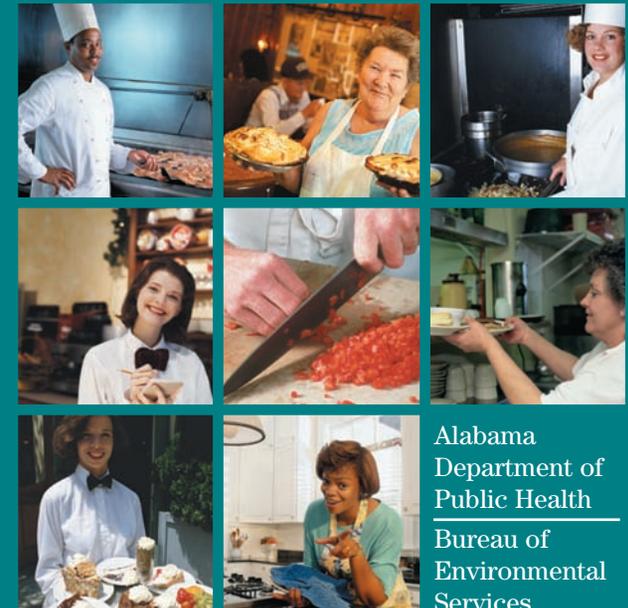
For additional information contact:

Alabama
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The RSA Tower, 201 Monroe Street
Montgomery, Alabama 36130
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ADPH-FLP-177-3-08-RO/PK/DD

PREVENTING FOODBORNE ILLNESS

THROUGH
GOOD EMPLOYEE
HYGIENE



Alabama
Department of
Public Health
Bureau of
Environmental
Services

Foodborne illness is a disease that is carried or transmitted to people by food.

There are several documented cases of foodborne illness being caused by employees who fail to adequately wash their hands when preparing food. Infected employees who practice poor hygiene is one of the leading causes of foodborne outbreaks in food service establishments.

Remember!
**DIRTY HANDS CAN
CONTAMINATE FOODS**

Good Personal Hygiene

While personal hygiene may be a sensitive subject, it is vital to food safety. Food service managers who want to provide safe and wholesome food must build a sanitary wall between the product and the people who prepare, serve, and consume it.

In order to build an effective personal hygiene system, the food manager must:

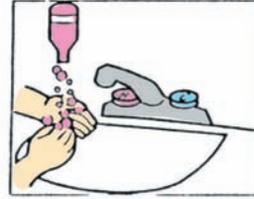
1. Set personal hygiene standards and policies.
2. Provide facilities that promote personal cleanliness.
3. Monitor employees to ensure good hygiene practices are being followed.

Proper Handwashing

is essential in reducing the number of food-borne illnesses that might occur in your establishment.



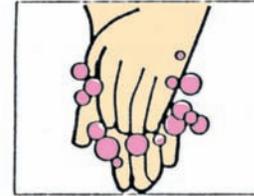
1. Use warm water to moisten hands.



2. Apply soap.



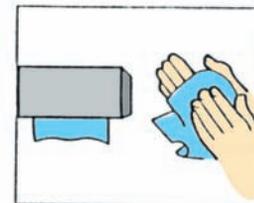
3. Use a clean nail brush.



4. Rub hands together for 20 seconds.



5. Rinse thoroughly.



6. Dry.

When should employees wash their hands?

Before beginning work and after:

- Using the bathroom
- Handling raw food
- Eating or drinking
- Sneezing or coughing touching their hair, face, or body
- Cleaning (sweeping, mopping, etc)
- Smoking and chewing tobacco or gum
- Taking out the garbage
- Doing anything that could recontaminate their hands

Health department requirements and your responsibilities:

Employees who handle food must keep their fingernails clean and trimmed so that the fingernails do not extend beyond the finger.

Employees who handle food or food contact surfaces cannot wear artificial fingernails or nail polish while engaged in such work.

While preparing food, employees cannot wear jewelry on their arms and hands except for a plain ring such as a wedding band. (This prohibition does not apply to a wristwatch if it is not in contact with food)

Additional employee hygiene includes:

- Washing hair and bathing daily.
- Wear clean clothing on the job.
- Wear hair restraints to prevent touching their hair.
- Covering all cuts and sores with bandages and plastic gloves.

Gloves should be used when working with ready to eat foods. However, gloves must not be used as a substitute for hand washing. Gloves must be clean, intact, and used for one purpose only.

