



The Health Inspection

A health inspection shows whether you are acting safely. Be polite, friendly, and positive during the inspection. Be ready to show the inspector what you do and how you do it.

What to Watch for When Handling Food

Health inspectors know that poor personal hygiene can cause a foodborne illness. Wash your hands before putting on gloves and change them at the right times. Avoid touching your body and then touching food.

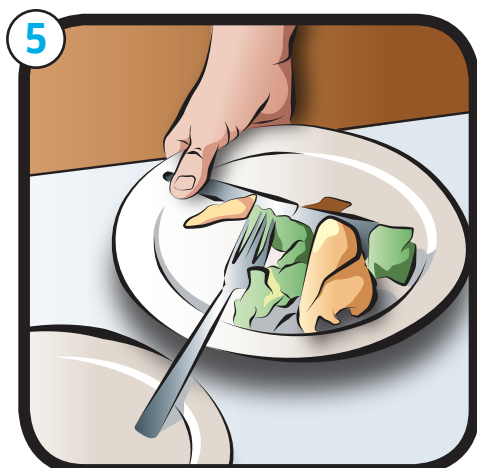


What to Watch for When Cleaning and Sanitizing

Health inspectors know that food can become unsafe if you do not clean and sanitize food-contact surfaces the right way. Always clean the surface, rinse the surface, sanitize the surface, and let it air-dry.

What to Watch for When Storing Food

Health inspectors know that food can become contaminated if it is not stored right. Always store food in containers made for food. Make sure containers are covered. Include a label with the name of the food and a use-by or expiration date.



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. Wash your hands after handling dirty utensils and equipment, and before handling clean items.

Talk to your manager for more information on how to keep food safe in the operation.