

FLORIDA LAW SAYS...

DON'T SERVE ILLNESS

Be an example of a safe, clean, caring food and beverage service employee.

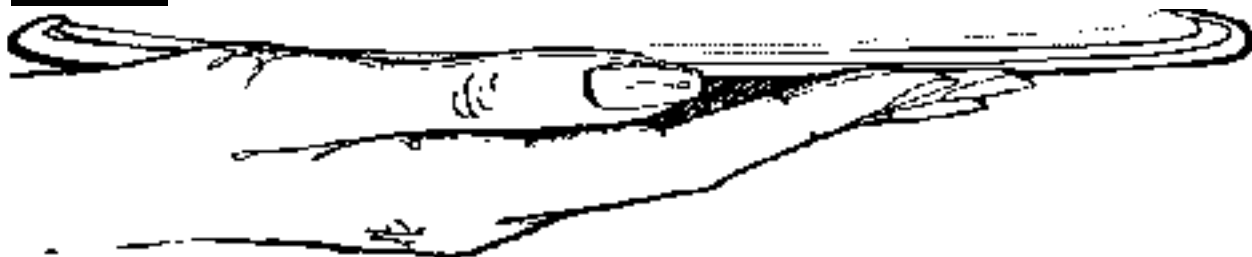


CLEAN: Start each day with a clean body. Give special attention to hair, nails, teeth. Wear clean garments, uniforms or aprons and hair restraints. **WASH YOUR HANDS** before you begin work and after visiting the toilet or touching any soiled object.

AVOID: Smoking or eating in food preparation or serving areas. Scratching head, face; picking nose or pimples; coughing in hands or spitting; wiping perspiration with cloths used for other purposes. Wearing rings, dangling jewelry or wristwatches while preparing or serving food.

REPORT: TO YOUR SUPERVISOR...infected burns, cuts, boils or pimples; sore throat, fever, nasal discharge, diarrhea or any contagious illness transmittable through foods. Any violations of good hygiene and safe food service practices.

EDUCATE: Yourself and your co-workers concerning sanitation and food protection requirements and regulations.



State of Florida
Department of Business and Professional Regulation
Division of Hotels and Restaurants
www.myfloridalicense.com/DBPR/hotels-restaurants/



