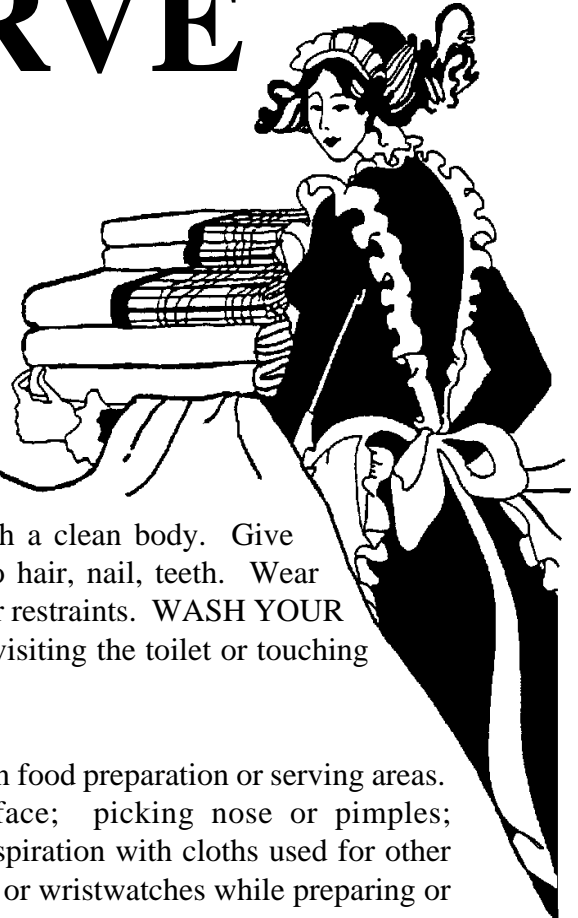


# FLORIDA LAW SAYS... DON'T SERVE ILLNESS

Be an example of a safe, clean, caring  
hospitality service employee.



**CLEAN:** Start each day with a clean body. Give special attention to hair, nail, 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 objects.

**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 violation 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  
Hospitality Education Program  
[www.hospitalityeducation.org](http://www.hospitalityeducation.org)

