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
www.myfloridalicense/DBPR/hotels-restaurants/

DBPR Form HR 5025-133
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