

SERVING FOOD

PRACTICE GOOD PERSONAL HYGIENE

Wash hands for
20 seconds.



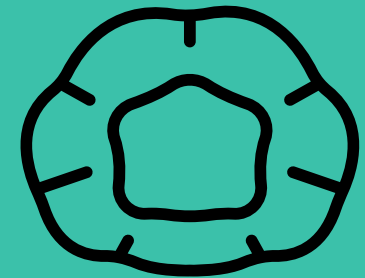
Wear disposable gloves.
Change after tasks.



Wear a clean apron.



Wear a hair restraint.



HOLD

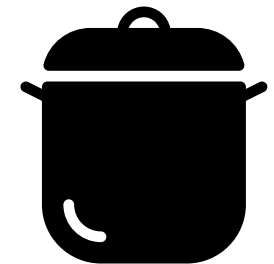
DISHES AND UTENSILS

- PLATES BY EDGE OR BOTTOM
- CUP BY HANDLE OR BOTTOM
- UTENSILS BY HANDLE

FOOD

- HOT FOODS AT 135° OR ABOVE AND COLD FOODS AT 41° OR BELOW

**COVER FOOD
BETWEEN SERVING
PERIODS**



(The Institute for Child Nutrition , 2018)