

Volunteer... Be a part and at the heart of what we do!

Health Code Requirements and Restaurant Safety for all Mustard Seed Cafe Employees and Volunteers

Proper Sanitary Procedures:

- No bare hand contact with **Ready-to-Eat** foods
 - A **Ready-to-Eat** food is a food which is edible without additional preparation to achieve food safety, and is to be given to the customer to be eaten.
 - Be sure to always wash hands before putting on new gloves.
- Clean work clothes
 - Aprons are to be removed when taking out trash or using the restroom
- No hand or arm jewelry
 - Remove rings (except plain band), bracelets, watches
- Proper hair restraints
 - Long hair should be in a ponytail or bun
 - Must always wear a hat, hairnet, or scarf/bandana

Always Wear Gloves:

- Whenever **servicing** or **handling** Ready-to-Eat foods
- Anytime you are handling raw meat

When to Change Gloves:

- As soon as they become soiled or torn
- Before beginning a different task
- At least every 4 hours during continual use if first two conditions are not met
- After handling raw meat, poultry or seafood
- Before handling Ready-to-Eat foods

When to Wash Hands:

After...

- Using the restroom
- Handling raw meat (before & after)

- Touching hair, face or body
- Sneezing, coughing or using a tissue
- Eating, drinking, smoking or chewing gum
- Handling chemicals
- Taking out garbage
- Cleaning tables or bussing dirty dishes
- Touching clothing or apron
- Touching cell phone
- Touching anything else that may contaminate hands

Proper Hand Care:

- **Short** fingernail length
- Wear a bandage over wounds and a glove over bandage
- No false fingernails
- No nail polish
- No rings, bracelets, or other hand/wrist accessories.

Actions That Contaminate Food:

- Scratching scalp or running fingers through hair
- Wiping or touching nose, face or ears
- Touching pimple or infected wound
- Wearing a dirty uniform
- Coughing or sneezing into hand
- Spitting
- Touching cell phone

Restaurant (Front of the House) Safety:

- Wipe up spills immediately.
- Wear closed toe shoes to protect your feet.
- Report defective equipment or tools to a manager.
- Report all accidents to an employee on duty.
- Always wear gloves when handling ready-to-eat foods to avoid contamination.
- Use caution when picking up anything hot or lifting anything heavy.
- Use appropriate caution with knives and other equipment.
- Let other people know when you are carrying something hot.
- If you ever feel uncomfortable with an assigned task, please alert a member of the staff.