

10 tips to promote good restaurant hygiene

Cleaning routines are more important than ever. Below you find 10 tips to help you promote good restaurant hygiene and create safe experiences for both staff and guests.

1 Soap and water go first

If your hands are visibly dirty soap and water is the only choice. The basic method of hand hygiene should always be washing with soap and water, then drying with a clean paper towel.

2 Go gentle on the skin

Your skin is a defense against bacteria and when you wash your hands frequently you risk damaging that protective layer. Select a soap that is both effective and gentle.

3 Keep the water comfortable

The temperature of water is not very important in terms of removing germs.

4 Drying is part of hand washing

When drying your hands with paper towels you remove dead skin cells as well as bacteria and viruses that might have been missed with soap. Damp hands will more easily pick up and transfer bacteria. Avoid air dryers, they produce more airborne droplets, increasing the risk of bacteria spread in the room.

5 Sanitizer is not a substitute for washing

Hand sanitizers should be used when hands are clean and dry. Sanitizers kill viruses and bacteria on hands but dirt can interfere with their effectiveness.

6 Make sanitizer accessible

Wait staff have frequent contact with menus, cash, credit cards and other high touch items without easy access to hand wash stations. But since their hands do not get dirty hand sanitizer is a great option. Keep sanitizers placed where easy to access for staff so they do not need to interrupt their work to maintain hygiene.

7 Use effective sanitizers

Alcohol is almost always the quickest acting ingredient and kills the most kinds of germs. Make sure to use a hand sanitizer that is at least 60-70% alcohol.

8 Be mindful about gloves

Gloves help protect your hands from heavy soiling, they can also create a false sense of security. They can be cleaned and sanitized while wearing them but should be discarded once removed.

9 Look over your cleaning tools

Cloth towels can harbor unwanted microbes that can easily transfer to food either directly or via hands. Chef or kitchen towels should not be used for drying clean hands; use paper towels instead.

10 Communicate your efforts

Reassure your guests by being transparent and communicating the measures you are taking to keep the restaurant clean and safe.

Visit Tork Clean Care for more hygiene tips and tools:

[torkusa.com/
TorkCleanCare
Foodservice](https://torkusa.com/TorkCleanCareFoodservice)

COVID-19 Safety Procedures









Employee of the Week: Meet “Coretta”

COVID-19 has created uncertainty in the world. “Coretta” is doing her part to ensure the safety of her guests, her coworkers, and herself, which has earned her Employee of the Week.

Tips from “Coretta”

Prevent the Spread

The Centers for Disease Control and Prevention (CDC) states that there is currently no evidence that food handling is related to COVID-19. However, the following precautions should be taken to help prevent the spread.

-  Wear a Clean Face Covering
-  Practice Social Distancing
-  Avoid touching your eyes, nose, and mouth with unwashed hands
-  Understand de-escalation policies for unhappy guests
-  Wash your hands for at least 20 seconds or use alcohol-based hand sanitizer
-  Stay home when you are sick
-  Use single service gloves when appropriate
-  Follow enhanced cleaning, sanitizing, and disinfecting procedures



WEEK

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Managing Risk: 30 Years of Food Safety

Food Safety Procedures

Employee of the Week: Meet “Frank”

Most foodborne illness happens because food that needs time and temperature control for safety have been time-temperature abused. “Frank” has earned a nomination for Employee of the Week by limiting the time food spends in the Temperature Danger Zone the temperature range between 41°F and 135°F (5°C and 57°C).

Tips from “Frank”



Receiving Food Correctly

If food is not safe when you receive it, there is nothing you can do to make it safe.



Storing Food Correctly

If food is not stored at the correct temperature, pathogens can grow to unsafe levels so store it at 41°F (5°C) or lower or 135°F (57°C) or higher.



Cook Food to the Right Temperature

To reduce pathogens in food to safe levels you must cook it to its required minimum internal temperature.



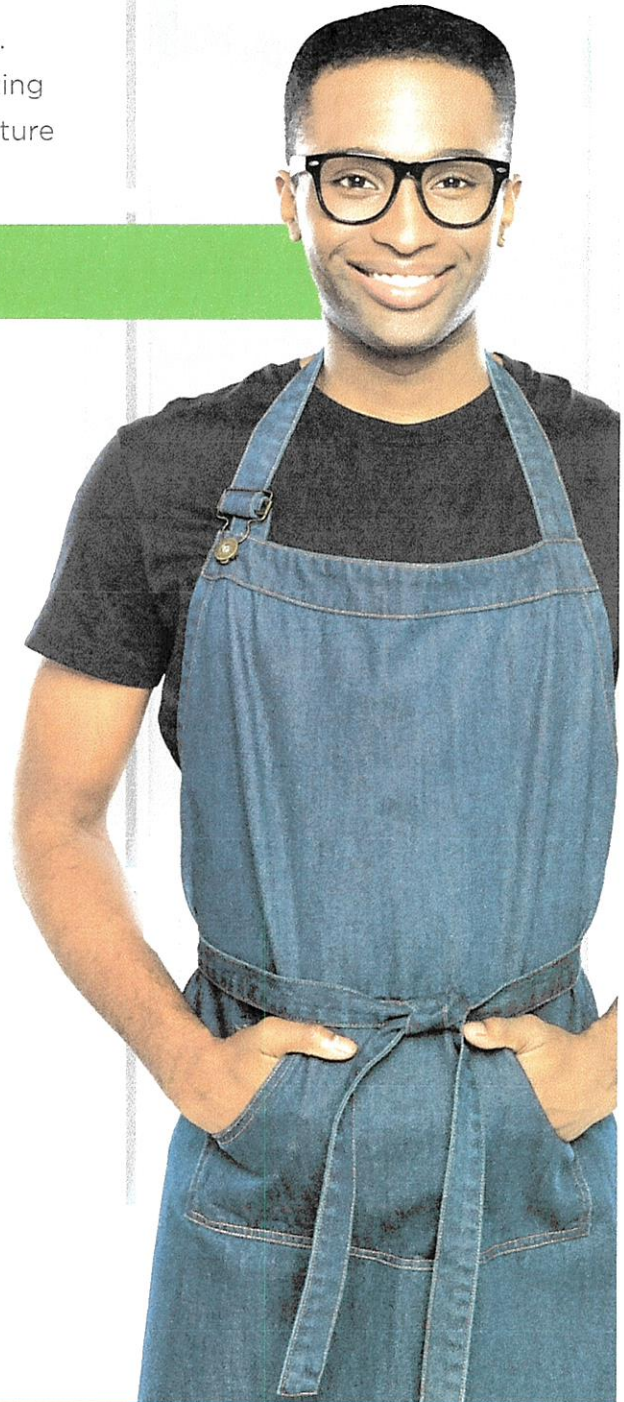
Hold Food at the Right Temperature

Pathogens in food will grow to unsafe levels if you don't hold food at the correct temperature. That's 41°F (5°C) or lower or 135°F (57°C) or higher.



Cool TCS Foods as Quick as Possible

Cool food from 135°F to 70°F (57°C to 21°C) within two hours. Then cool it from 70°F to 41°F (21°C to 5°C) or lower in the next four hours.



Food Safety Procedures Activity Sheet

It's time for this week's activity Use this guide to test your knowledge and see if you can earn a nomination for a Food Safety Procedure Employee of the Week!

Put the 5 handwashing steps in the correct order

- | | |
|--|----------|
| A. Rinse hands and arms | 1. _____ |
| B. Apply soap | 2. _____ |
| C. Scrub hands and arms for 20 seconds | 3. _____ |
| D. Dry hands and arms | 4. _____ |
| E. Wet your hands and arms | 5. _____ |

Put these foods in the correct storage order (top to bottom) along with their correct minimum internal cooking temperature.

Food	Min Internal Cook Temp
Seafood	155° F (68° C)
Whole and ground poultry	145° F (63° C)
Ready to Eat Food	165° F (74° C)
Whole cuts of beef and pork	N/A
Ground meat and ground fish	145° F (63° C)

Storage Order	Food	Min Internal Cook Temp
1st (top)		
2nd		
3rd		
4th		
5th (bottom)		

Cleaning & Sanitizing

Employee of the Week: Meet “Sandra”

Food can easily be contaminated if you don't keep your facility and equipment clean and sanitized. “Sandra” has earned a nomination for Employee of the Week by following the steps below.

Tips from “Sandra”



How to Clean and Sanitize

Follow these steps to clean and sanitize surfaces correctly:

1. Scrape or remove food from the surface
2. Wash the surface
3. Rinse the surface
4. Sanitize the surface
5. Allow the surface to air-dry



When to Clean and Sanitize

All food-contact surfaces need to be cleaned and sanitized at these times:

- After they are used
- Before working with a different type of food
- After handling different raw TCS fruits and vegetables
- Anytime there is an interruption during a task and the items being used may have been contaminated
- After four hours if the items have been in constant use



Cleaning & Sanitizing Activity Sheet

It's time to put what you have learned to the test. Use this guide to test your knowledge and see if you can earn a nomination for the Cleaning & Sanitation Employee of the Week!

Answer each question

1. Put the cleaning and sanitizing steps in the correct order:

- | | |
|---|----------|
| A. Sanitize the Surface | 1. _____ |
| B. Wash the Surface | 2. _____ |
| C. Allow the Surface to Air Dry | 3. _____ |
| D. Scrape or Remove Food from the Surface | 4. _____ |
| E. Rinse the Surface | 5. _____ |

2. To Sanitize or Not to Sanitize

Write an **X** next to each situation that requires the food handler to clean and sanitize the item being used.

- ___ 1. Jorge has used the same knife to shuck oysters for 2 hours.
- ___ 2. Bill has finished deboning chicken and wants to use the same cutting board to fillet fish.
- ___ 3. Kristen has returned to the slicer to continue slicing cheese after being called away to help with the lunch rush.
- ___ 4. Amanda has been slicing turkey on the same slicer from 8:00 a.m. to 12:00 p.m.