







## CONCESSION STAND FOOD SAFETY

- Wash hands with soap and water frequently (after handling money, using the restroom, sneezing or coughing, etc.).
- Use gloves, tongs, deli sheets, etc. instead of touching food with your bare hands
- Do not work when you are sick (fever, vomiting, diarrhea, etc.).
- Any cuts or wounds on your hands should



- be covered with clean bandages and disposable gloves.
- Wear clean clothes and tie long hair back.



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 Do not eat while working and keep drinks away from food preparation areas.

Always check with your local regulatory authority for requirements that apply to your specific operation.

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