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.

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.