

Personal Cleanliness & Proper Attire



As a foodhandler, you should:

Skin is a good place for pathogens to hide. Therefore, it is very important that you bathe or shower before coming to work. You must also keep your hair clean and covered to prevent contaminating food.

Your attire also plays an important role in the prevention of foodborne illness. Dirty clothes may harbor pathogens that can be transferred to food. They also give customers a bad impression of you, the food you serve, and your establishment.

Wear a clean hat or other hair restraint. This will keep you from touching your hair and keep it from falling into food. If your establishment allows you to have a beard, you should also wear a beard restraint when working with food.

Wear clean clothing. If you can, you should put your work clothes on at work.

Remove your apron whenever you leave a food-preparation area. For example, you should remove your apron and properly store it prior to taking out the garbage or using the restroom.

Remove jewelry while working in food-preparation areas. When you wear jewelry, you are often tempted to touch it, which can transfer microorganisms to the food you serve. To prevent this, don't wear rings (except a plain band), bracelets, a watch, earrings, necklaces, or facial jewelry while working.

Who's Ready to Handle Food?

Directions: Spot each foodhandler who is not properly dressed and explain what's wrong in the space provided.

1



2



3



4



