

# 11 STEPS TO KEEP OUR CUSTOMERS SAFE

1. Clean Hands, Clean Shoes, Clean Clothes
2. Wash Your Hands. Wet, Soap, Scrub, Rinse and Dry
3. Control Your Hair. Use Hair Nets & Beard Nets
4. Clean and Sanitize Equipment & Utensils Before Use
5. If You Drop It, Clean and Re-Sanitize or Throw It Away
6. Keep Allergens Labeled and Separated
7. Avoid Cross-Contamination. Use Separate Utensils for Different Ingredients
8. Keep Non-Production Workers Out of Production Areas
9. Pests Are Not Allowed. Keep Doors and Windows Shut
10. Keep It Cool. Store Ice Cream Mix & Ingredients < 40°F (4°C)
11. Store Finished Product 4" Off the Floor

Hands



Shoes



Hair



Equipment



Utensils



Storage



Brought to you on behalf of the following and their academic and industry food safety education partners: