

Hygienic Practices

Maureen McNamara
Boulder County Public Health

BOULDER COUNTY
PUBLIC HEALTH

Opportunity for a healthy life.





“Hygienic Practices” includes many things

- Foodhandlers
- Sink use
- Utensil and glove use

Mircroorganisms can live under fingernails and jewelry

- Fingernails
 - Clean, short
 - No nail polish
- Jewelry
 - Single ring
 - No bracelets or watches



Foodhandlers need to follow hygienic practices



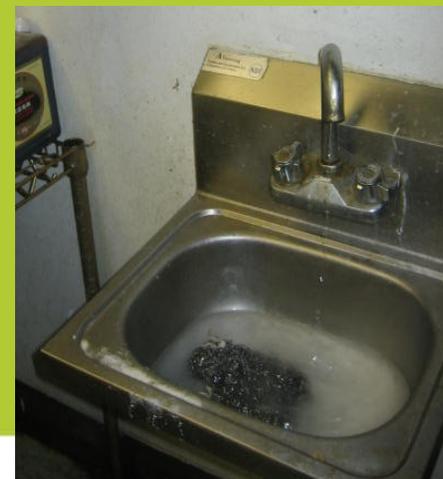
- Hygienic practices
 - Clean outer clothing
 - No hand sanitizer in lieu of soap
 - No common towels



Use sinks according to their designated use!



Only wash hands in handwash sinks



Food prep sinks are for food prep only



Warewash sinks are only for washing dishes



Mop sinks are dump sinks



Use gloves and utensils to avoid unhygienic contact with food



Do not scoop ice with cups or glasses



Gloves are great when used properly

- Single use
- One task only
- Discard when:
 - Task completed
 - Soiled
 - Damaged
 - Task interrupted
- Do not wash gloves!



Questions?

