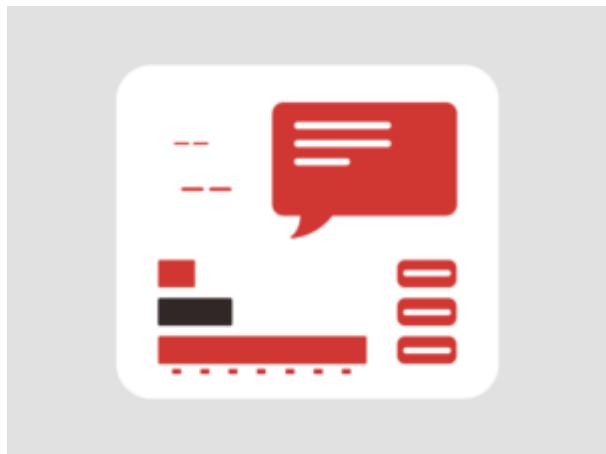


Food Handling Infographic



-Your Essential-

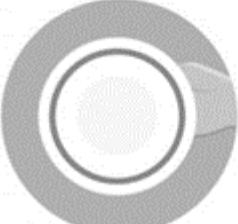
GUIDE TO SERVING FOOD SAFELY

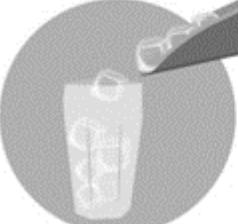
All the hard work that goes into preparing safe food can be a waste of time if the food is contaminated during service. Serving food is the last chance to defend against foodborne illness.

Make your last chance your best chance!

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Wash your hands after you remove dirty dishes from a table.
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Never touch ready to eat food with your bare hands.
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Hold plates or bowls by the bottom and edge.
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Use a scoop or tongs to pick up ice. Never use your bare hands or a glass to scoop ice.

Source: <https://www.foodsafetymarket.com>