

CLEAN ENVIRONMENTS

Make sure hand washing stations are visible, easily accessible and fully stocked



Establish regular cleaning protocols for food contact surfaces AND non-food contact surfaces



SAFE FOOD

With your suppliers, establish a protocol for inspection of all food deliveries



Establish procedures and provide equipment for surfaces, equipment, utensil cleaning and cooking procedures



Set proper procedures for food storage by refrigerator and storage areas



ECOLAB[®]

Everywhere It Matters.™

FOOD SAFETY MATTERS

10 TIPS FOR A STRONG FOOD SAFETY PROGRAM



VISIBILITY AND COMPLIANCE



Establish a relationship with local public health officials and utilize health inspections to set best practices for your operation



Conduct regular assessments to track progress and identify opportunities for improvement



Stay connected with your network to remain informed of latest in food safety issues and regulations

TRAINING AND AWARENESS



Establish rigorous food safety on-boarding training for new hires and follow ups for all staff



Post signage in appropriate areas to keep best practices top of mind