

Script: FINAL

Date: Oct 18, 2012

ECHO Vignette – Food Safety “Safe Facilities and Equipment”

Finalized Script Deadline: October 18, 2012

Flesch-Kincaid grade reading level: 6.6 | Total words: 110

-1- Guest on camera, in commercial kitchen. (show employee cleaning meat slicer)

Keeping your facility safe and clean is very important, and the same is true for the equipment you use.

-2- Well-maintained facility.

Keep your whole facility clean, well maintained and well lit. Keep aisles clear of stuff. Maintain an Integrated Pest Management program.

-3- Employee escorting vendor. (show child in kitchen)

Monitor contractors and vendors when they are in your facility. Keep unauthorized people away from food and records.

-4- Employee locking loading door.

Keep loading doors locked when they're not being used. Use cameras and alarms on high-risk areas.

-5- Properly stored utensils.

Your equipment needs to be safe too. Store utensils and cookware so people can grab the handles without touching other parts.

-6- Three-compartment sink.

Clean equipment using three sinks: one for washing, one for rinsing and one for sanitizing.

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