ECHO Vignette – Food Safety
“Employee Health and Hygiene”
Finalized Script Deadline: October 18, 2012
Flesch-Kincaid grade reading level: 5.1 | Total words: 97

-1- Guest on camera, in commercial kitchen.
The health and hygiene of employees is crucial to keeping food safe. Here’s what you need to know.

-2- Employee health log. (show example of employee illness log)
Keep track of employees’ health. Keep a log like this when employees are ill. If someone is vomiting or has diarrhea, send them home right away.

-3- Proper hand washing.
Thoroughly wash your hands throughout the day, especially after using the restroom, using soap and a nailbrush to remove all germs.

-4- Gloved hands plating food.
Bare hands should never touch foods that are ready to eat.

-5- Employee eating in restaurant dining room.
Never eat, drink or use tobacco in food service and dishwashing areas.

-6- Employee putting coat and bag in locker or hook.
Keep your personal items stored away from food service areas.

-7- Employee going through yellow Food Protection book.
Make sure you’re trained in food safety and security.

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