

Sierra at Tahoe Kitchen Safety

Use proper utensils	Always sweep under units and tables	Clean and sanitize all surfaces	Read your recipe beforehand	Don't store heavy objects up high
CA Food Handler's Card	Teamwork is key!	Label all food containers	Always wear closed-toe non-slip shoes	Scrape plates before washing
Wash hands for 20 seconds	Be careful around corners	Sierra at Tahoe	Inspect all equipment regularly	Don't clog disposal
Beware of broken glass in kitchen sink water	Don't crowd around supply table	Ready to eat food	Don't dry dishes with towel	Pathways should be kept clear
Running	Don't catch a falling knife	Cross Contamination	Food Borne Illness	Behind Hot Corner

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Wash hands for 20 seconds	Read your recipe beforehand	Sierra at Tahoe	Food Borne Illness	CA Food Handler's Card
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Always sweep under units and tables	Use proper utensils	Wet Floor sign	Check supplies regularly	Cross Contamination

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Always sweep under units and tables	Wet Floor sign	Clean and sanitize all surfaces	Wash hands for 20 seconds	Beware of broken glass in kitchen sink water
Teamwork is key!	Running	Sierra at Tahoe	Don't dry dishes with towel	Read your recipe beforehand
Behind Hot Corner	Food Borne Illness	Don't crowd around supply table	Don't clog disposal	Be careful around corners
Scrape plates before washing	Don't store heavy objects up high	Cross Contamination	Label all food containers	Use proper utensils