



THE WORLD'S PREMIER
CULINARY COLLEGE

The Food Professional's Guide to Restaurant Safety and Cleanliness

ciaprochef.com/restaurantsafety

Service Staff Cleanliness Dos and Don'ts

"DOs"	"DON'Ts"
Set an example of what the expectation is	Don't demean staff: be subtle
Consider uniforms: Mandated uniforms create standards for appearance and cleanliness	Don't be insulting: be professional, patient, and considerate
Tie in perks: Consider reaching out to local barbers or salons to offer your staff a discount	Don't do it in public: Discussions about hygiene should be held in private
Make handwashing mandatory	
Post a sign detailing all aspects of good personal hygiene and appearance	

Cleanliness of Operation Dos and Don'ts

"DOs"	"DON'Ts"
Wash hands regularly	Handle plates in a way that allows fingers to get into the food or sauce
Keep sick staff members at home	Touch the guests
Check condiment holders before each meal service	Reuse the bread
Check and replace table tents and other table top cards	Leave dairy products unrefrigerated
Keep water with detergent handy	Reuse seemingly untouched glasses or flatware
Protect the ice bin: use for beverages only, not storage	Leave uncovered drinking cups in the service area