



KITCHEN SAFETY 101

While following food safety guidelines is always important, it is critical for the guests here, many of whom have weakened immune systems. Please follow these guidelines to make sure food is safe for our families!



Ronald
McDonald
House[®]
LOS ANGELES

HYGIENE

WASH HANDS!

1. BEFORE COOKING
2. AFTER USING THE RESTROOM
3. AFTER HANDLING SOILED ITEMS, RAW MEAT, TOUCHING YOUR SKIN
4. AFTER SNEEZING/COUGHING

SAFE FOOD HANDLING

1. WEAR GLOVES, MASKS, CLEAN CLOTHES, APRONS, AND HAIRNETS
2. CHANGE GLOVES AFTER EACH TASK OR HANDLING RAW MEAT, DAIRY, SEAFOOD, BEFORE HANDLING READY-TO-EAT FOOD
3. CHANGE GLOVES AFTER FOUR HOURS
4. PLEASE: NO LOOSE JEWELRY OR JEWELRY ON HANDS

COOKING AND SERVING

1. SANITIZE SURFACES AND EQUIPMENT BEFORE COOKING
2. DO NOT CROSS-CONTAMINATE EQUIPMENT
3. PREP IN SIZE-APPROPRIATE BATCHES + DON'T LEAVE FOOD OUT FOR TOO LONG
4. KEEP FOOD COVERED UNTIL SERVING
5. KEEP HOT OR COLD WHILE SERVING
6. USE SEPARATE UTENSILS AND SERVEWARE FOR EACH ITEM
7. LABEL FOOD CLEARLY AND NOTE ALLERGEN ITEMS

CLEANING UP

1. SCRAPE AND THROW FOOD SCRAPS
2. WASH, RINSE, AND SANITIZE SURFACES AND EQUIPMENT + LET AIR DRY
3. LABEL ALL LEFTOVERS WITH FOOD CONTENT, ALLERGEN ITEMS, COOKING DATE