

Self-Service Guidance

Keep self-service safe with these tips. Be sure to train staff on what to look for and how to check food temperatures during service.

Make sure customers use **clean plates** and utensils every time.

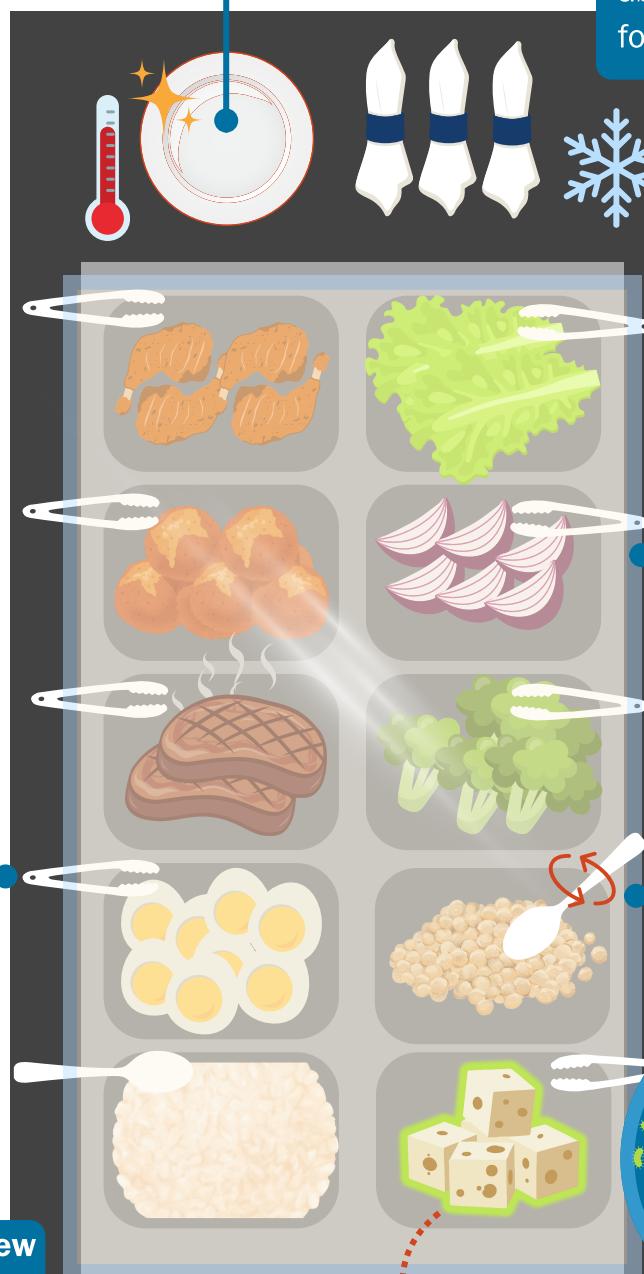


Keep **hand sanitizer** near the self-service table.

Each food must have its own **serving utensil**. Keep utensil handles out of the food container.



Refill by replacing with a **new container** instead of mixing old foods with new foods.



Keep hot foods at or above **135°F** and cold foods at or below **41°F**.

Use **sneeze guards** or barriers like lids to protect food from contamination.

Stir food for even temperature distribution.

Remove and discard **contaminated food**.

