



# HANDLING DISHES — SERVING FOOD

## HOW TO HANDLE DISHES AND UTENSILS SAFELY

If your job is to put away the clean dishes and utensils (knives, forks and spoons), remember:

- Wash your hands before putting away dishes and utensils
- Touch only the edges of plates and saucers
- Touch only the outside of glasses and cups
- Touch only the handle of utensils
- Place utensils with the handles pointing out towards you



Never touch any part of a cup, plate, utensil, etc., that the customer's mouth will touch. When serving customers from a food bar, always insist they take a clean plate every time they return to the food bar.



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