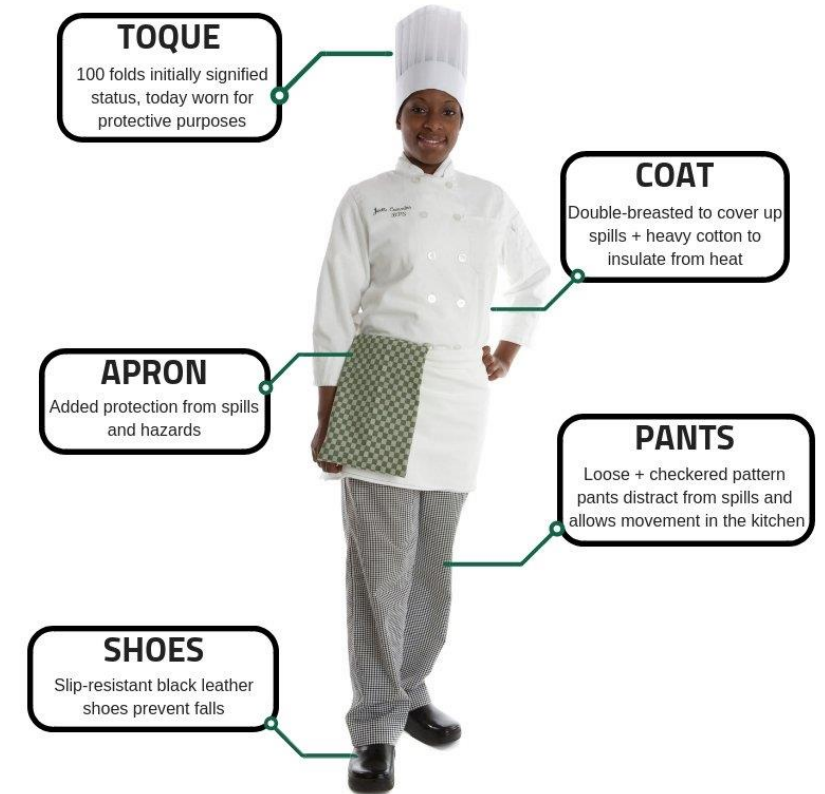


Personal Protective Equipment (PPE) for Food Service

Different PPE is required depending upon your role in the food service industry.

Chefs and Cooks (Back-of-the-House)

- Clean, ironed, white double-breasted jacket
- Clean, iron apron
- Hat/toque (tōk)
- Pants: solid black, black-and-white checked, or black-and-white striped
- Shoes: non-skid and closed toe



Credit: Culinary Institute of America

Different PPE is required depending upon your role in the food service industry.

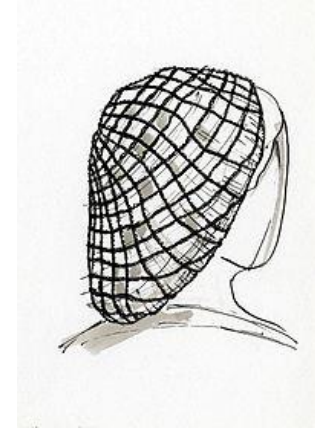
Wait Staff and Hostess (Front-of-the-House)

- Clean, ironed shirt
- Pants
- Clean, iron apron
- Shoes: non-skid and closed toe



Personal Hygiene

- Hair should be properly secured by hat or hair net
- Jewelry should be limited
- Clothes and apron should be neat and clean
- Wounds should be covered
- Nails should be short and clean
- Shoes should be non-skid and closed toe



Proper Use of Gloves

- 1 Wear food service gloves when touching ready-to-eat foods.
- 2 Always wash your hands before putting on gloves
- 3 Never use gloves in place of handwashing
- 4 Never rinse, wash, and reuse gloves
- 5 Use the right size glove. They should not be too loose or too tight.
- 6 Change your gloves anytime you would wash your hands:
 - ✓ After using the restroom
 - ✓ After handling dirty equipment or utensils
 - ✓ After handling raw food
 - ✓ After an interruption, such as a phone call

