HAZARD ANALYSIS CRITICAL CONTROL POINT (HACCP)

**Serving Food**

- Wash hands before putting on gloves, each time the gloves are changed, when changing tasks, and before serving food with utensils.
- Avoid touching ready-to-eat foods with bare hands.
- Handle plates by the edge or bottom; cups by the handle or bottom; and utensils by the handles.
- Store utensils with the handles up or by other means to prevent contamination.
- Hold potentially hazardous food at the proper temperature
- Serve food with clean and sanitized utensils.
- Store in-use utensils either:
  - In the food with the dispensing utensil handle extending out of the food
  - Stored clean or dry
  - Stored in running potable dipper wells
- Date mark and properly cool potentially hazardous foods or discard leftovers.