



**HURRICANE PREPAREDNESS**  
**FOOD VENDORS AND VOLUNTEERS**

**A List of food safety rules and hygienic practices to follow when preparing food:**

1	Present documentation of an up-to-date food handler's certificate;
2	Obtain approval from the coordinating agency, i.e., The Bahamas National Emergency Management Agency (NEMA) to provide food service assistance;
3	Use protective wear - apron, hair nets, beard guards, face mask/guard, tie back long hair, gloves, closed-in shoes or disposable shoe covers;
4	Remove all jewelry except for a solid wedding band;
5	Wash hands before and after handling food with liquid soap and warm water; dry with disposable hand towel; do not use a reusable cloth towel;
6	Clean and sanitize food preparation surfaces and equipment;
7	Keep food covered when not in direct contact to prevent entry of foreign objects;
8	Use bottled water for cooking, not tap water;
9	Store food at correct temperatures; place thermometer in refrigerator and check regularly;
10	Wash fruits and vegetables with a 3:1 ratio of water to vinegar using a spray bottle;
11	Do not touch unclean parts of the body (nose, hair, arm pits, eyes, etc.);
12	Keep food preparation area and floor free from debris and spills;
13	Use separate utensils when preparing raw meats or raw, ready to eat foods;
14	Keep cooked foods separate from raw (meats) and raw, ready to eat foods;
15	Cook foods thoroughly; use a thermometer to verify the temperature;
16	Reheat foods properly; use a thermometer to verify the temperature;
17	Keep pot handles away from the front of the stove when cooking;
18	Once food is cooled, refrigerate immediately;
19	Do not use rusted, dented or bulging canned goods; open and discard the contents;
20	Do not use food with an expired/use by date; open and discard the contents;
21	Use oven mitts to handle hot dishes (change from time to time);
22	Wash and sanitize kitchen surfaces, equipment and eating utensils at the end of each day.