

# ECHO Script

*Emergency, Community, Health and Outreach*



**Script: FINAL**

**Date: Oct 18, 2012**

## **ECHO Vignette – Food Safety “Employee Health and Hygiene”**

**Finalized Script Deadline: October 18, 2012**

**Flesch-Kincaid grade reading level: 5.1 | Total words: 97**

### **-1- Guest on camera, in commercial kitchen.**

The health and hygiene of employees is crucial to keeping food safe. Here’s what you need to know.

### **-2- Employee health log. (show example of employee illness log)**

Keep track of employees’ health. Keep a log like this when employees are ill. If someone is vomiting or has diarrhea, send them home right away.

### **-3- Proper hand washing.**

Thoroughly wash your hands throughout the day, especially after using the restroom, using soap and a nailbrush to remove all germs.

### **-4- Gloved hands plating food.**

Bare hands should never touch foods that are ready to eat.

### **-5- Employee eating in restaurant dining room.**

Never eat, drink or use tobacco in food service and dishwashing areas.

### **-6- Employee putting coat and bag in locker or hook.**

Keep your personal items stored away from food service areas.

### **-7- Employee going through yellow Food Protection book .**

Make sure you’re trained in food safety and security.

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