Dirty Dan
failed his food-handlers’
exam several times.
He still doesn’t wash his hands
for 20 seconds with soapy water
after using the restroom,
before handling food
or after handling uncooked meat,
eggs and seafood.

Filthy Frieda
She still forgets to wash utensils
and surfaces (like cutting boards)
with hot. soapy water between
ingredients; especially after cutting
raw meat, poultry or seafood.
She rarely sanitizes cutting boards
and counters with a dilute
bleach solution.
Contagious Clark
has a large family to feed and cannot afford to miss work. He comes to work sick and doesn’t cover his mouth when he coughs or sneezes, or after blowing his nose.

Careless Christie
She still doesn’t refrigerate or freeze perishables, prepared foods and leftovers within two hours. She leaves food out at room temperature. She doesn’t reheat pre-cooked foods to the proper temperature.
Lazy Larry
failed his food-handlers’ exam several times. He doesn’t replace and wash dish towels and sponges often to prevent the spread of harmful bacteria throughout the kitchen.

Shortcut Shelley
failed her food-handlers’ exam several times. She doesn’t cook food to the proper internal temperature by checking doneness with a thermometer.