

Bartenders



Wood County Health Department

ICE



- Use a clean scoop for ice
 - DO NOT use your hands
- Store scoop in clean container
 - DO NOT store scoop in the ice
- DO NOT store any food or beverage in the ice
- Remove all ice and sanitize inside of the bin weekly
- Wipe down exterior and cover of ice bin **daily**

Easy as 1, 2, 3

1. CLEANING

- Makes a surface, dish or glass free of visible food, crumbs, or dirt.
- Must be done before sanitizing or disinfecting.

2. SANITIZING

- Kills germs by using chemical solutions or high heat temperatures.
- Soaking clean dishes or wiping surfaces and equipment with a solution that kills germs is another way to sanitize.

3. DISINFECTING

- Wiping hard surfaces with a stronger solution than used in sanitizing.



4 COMMON BARTENDER FOOD SAFETY MISTAKES

1. Add garnish to drinks with bare hands

- Always use tongs, gloves, or utensils to add garnish to glass.

2. Infrequently cleaning equipment

- Sanitize handle, sheath, and inside drip cup of bar gun daily.
- Remove nozzle and soak along with bar gun in sanitizing solution for 2 minutes weekly.

3. Improper solution concentrations

- Soak glasses in sanitizing solution (1 Tablespoon bleach to one gallon **cool** water) for at least 1 minute.
- Use test strips to check for proper concentrations for sanitizing and disinfecting solutions.

4. Towel drying glasses

- Allow glasses to air dry to prevent spreading germs.

