

**Report to supervisor if you have any of the following systems:**

- Vomiting
- Diarrhea
- Jaundice
- Sore throat with fever
- Infected wounds with pus

**TFER §228.35**



**Illness**

**All food employees must practice the following:**

- Proper hair restraint
- Proper hand washing method
- No bare hand contact with RTE foods

**TFER §228.43  
§228.38  
§228.34**



**Good Hygiene**



**Public Health**  
Prevent. Promote. Protect.

**City of Brownsville**  
Public Health Department

**Food SAFETY**

**Cross-contamination Prevention**

**Cross-contamination shall be prevented while food is being:**

- Prepared
- Cooked
- Stored

**TFER §228.44  
§228.66**



**Clean/Disinfect**

**Food Contact and non-food contact surfaces must be properly:**

- Washed
- Rinsed
- Sanitized.

**TFER §228.107  
§228.113  
§228.114**

