

# FOOD SAFETY & TRAINING



You're Not Alone. We're Here to Help You GLOW!

## STARTER GUIDE™

Safe Food. Happy Customers.  
Successful Business.

### 1 WHY FOOD SAFETY MATTERS



**PROTECTS YOUR CUSTOMERS**  
Keeps your customers safe and healthy.



**BUILDS TRUST**  
Customers choose vendors they trust.



**HELPS PASS INSPECTIONS**  
Know the rules and be inspection-ready.



**REDUCES LIABILITY**  
Lower risk of fines, lawsuits, and closures.



**PROTECTS YOUR REPUTATION**  
Good reviews start with safe food.

### 2 THE FOOD SAFETY BASICS

#### CLEAN



- ✓ Wash hands frequently
- ✓ Sanitize surfaces
- ✓ Keep equipment clean

#### SEPARATE



- ✓ Prevent cross-contamination
- ✓ Store raw foods separately
- ✓ Use separate utensils

#### COOK



- ✓ Cook foods thoroughly
- ✓ Follow temperature guidelines
- ✓ Use a food thermometer

#### CHILL



- ✓ Keep cold foods cold (41°F or below)
- ✓ Keep hot foods hot (135°F or above)
- ✓ Monitor refrigeration temperatures

CLEAN > SEPARATE > COOK > CHILL

Follow these steps every time!

### 3 DAILY FOOD SAFETY CHECKLIST



#### BEFORE SERVICE

- Wash hands
- Sanitize prep areas
- Check temperatures
- Verify food storage
- Wear clean clothing



#### DURING SERVICE

- Use gloves correctly
- Avoid cross-contamination
- Maintain food temperatures
- Keep workstations clean



#### AFTER SERVICE

- Dispose of waste properly
- Clean equipment
- Sanitize surfaces
- Store food correctly



### 4 COMMON INSPECTION MISTAKES

- ✗ Improper handwashing
- ✗ Temperature violations
- ✗ Cross-contamination
- ✗ Dirty equipment
- ✗ Poor food storage
- ✗ Missing food safety training



Avoid these mistakes. Stay inspection-ready!

### 5 FOOD SAFETY TRAINING ESSENTIALS

- ✓ Food Handler Card
- ✓ Employee Training
- ✓ Cleaning Procedures
- ✓ Temperature Monitoring
- ✓ Emergency Procedures
- ✓ Documentation & Logs



Train today. Protect tomorrow.

### 6 QUICK VENDOR SUCCESS TIPS

- ★ Make food safety part of your routine.
- ★ Create cleaning checklists.
- ★ Train everyone consistently.
- ★ Keep records organized.
- ★ Fix problems immediately.
- ★ Stay inspection-ready every day.



Small habits = Big protection.



FOOD SAFETY BUILDS TRUST. TRUST BUILDS BUSINESS.



SAFE FOOD. HAPPY CUSTOMERS. SUCCESSFUL BUSINESS.

Studio GLOW Kitchen™  
BUILD • BRAND • GROW

You've got this. We've got you.



**DISCLAIMER:** This guide is for educational purposes only and not legal advice. Always check with your local health department for the most current requirements.



More resources, tools & support at [STUDIUGLOWKITCHEN.COM](http://STUDIUGLOWKITCHEN.COM)