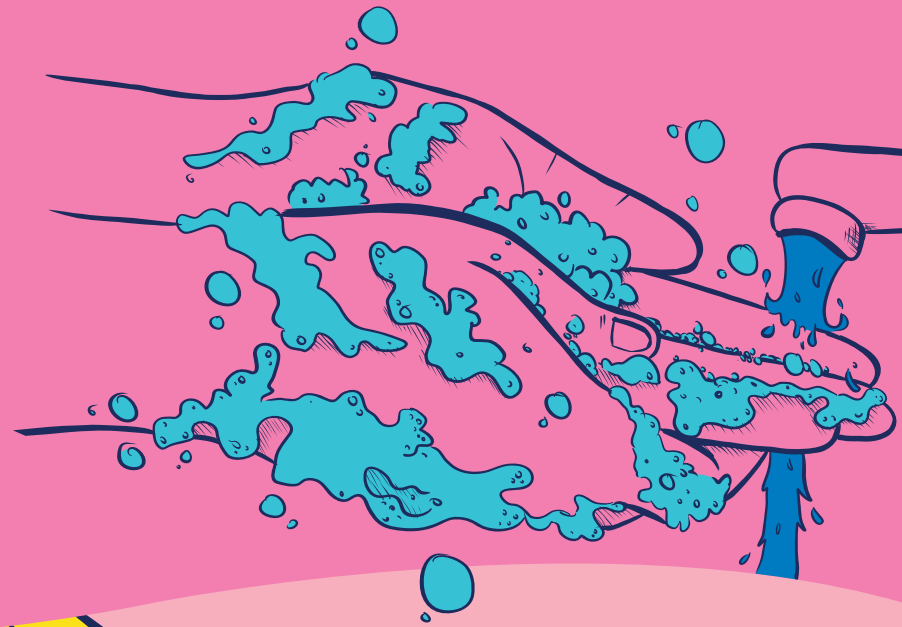


# Food safety rules

Keep your tasty treats from turning into a mouldy mess.

## Get prepped

1. Wash your hands with hot soapy water and dry well. If you touch rubbish, or your face or hair, wash them again!
2. If you have long hair, tie it back.
3. Cover any cuts or scrapes with plasters or gloves.
4. Clean all work surfaces and tools before and after use.



## Ice cream creation

5. Taste ice cream with utensils, not fingers.
6. Don't share utensils or double dip.
7. Use separate utensils for dairy ice cream vs non-dairy ice cream.
8. Don't sit on your work surfaces.
9. If you need to sneeze or cough, step away from the food prep area.
10. If you feel sick, don't touch any food, utensils or work surfaces.



## Ice cream storage

11. Put all foods that can go bad in the fridge or freezer.
12. Don't leave food out of the fridge/freezer for more than 2 hours.

