

### Apply Your Knowledge

#### When to Wash Hands?

Paul was just promoted from buser to prep-cook-in-training at the busy family restaurant where he has worked for nine months. Since his promotion last week, he has already learned some basic tasks. Today, Paul arrived promptly at work at 8:00 a.m. and punched in. In a preshift meeting, his manager, Miguel, told him that his first task was to tray up 60 boneless chicken breasts to be cooked later in the shift. After that, Paul was to work with Linda, an experienced prep cook.

Eager to make a good impression, Paul got the raw chicken from the cooler. He put on single-use gloves and started traying up the breasts. About halfway through, Miguel stopped by with someone in a suit, whom Miguel introduced as one of the new owners. Paul took off his gloves to shake the owner's hand. Afterwards, he put on a new pair of single-use gloves and got back to the chicken.

After Paul finished the chicken, he put it in the cooler. Then he noticed a pile of dirty dishes next to the dishwasher. He decided to help out and loaded the dishes into a dish rack. When it was full, he ran the load.

Linda came by and told him to prep vegetables for the salad bar. The salad bar needed to be set up in an hour, so Paul put on single-use gloves and got started right away. As he was chopping lettuce, Paul suddenly sneezed. Fortunately, he was able to turn away from the prep table in time. He also was able to catch the sneeze with his hand. He changed gloves and went back to chopping the lettuce. Then Paul needed a tissue. Not having one handy, he had to go to the restroom to blow his nose on toilet paper. While he was there, he also used the toilet. Then he returned to the prep area, put on new gloves, and finished prepping vegetables. He placed the prepped vegetables in the cooler.

Linda asked Paul to let the salad bar attendant know the vegetables were ready. Then she asked him to work with her on the grill during the lunch hour. She started off by showing him how to make a grilled chicken sandwich. When a second order for a grilled chicken sandwich came in, Paul got to make it. A bit nervous, he dropped the tongs for the raw chicken before he could get a piece onto the grill. Linda went to get a clean pair of tongs but got delayed by a conversation with Miguel.

Paul was sure he could make the sandwich without Linda's help. While she was talking with Miguel, he picked up a raw chicken breast with his hands and put it on the grill. Then he got out a fresh bun and put it in the toaster. Before he could finish the sandwich, Linda came back, and they finished it together. As they worked together on the orders, the lunch rush flew by.

When should Paul have washed his hands?

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#### Exclusion or Restriction?

Write an **E** next to the statement if the food handler must be excluded from the operation. Write an **R** next to the statement if the person should be restricted from working with or around food.

- ① \_\_\_\_\_ Bill, a line cook at a family restaurant, has a sore throat with a fever.
- ② \_\_\_\_\_ Joe, a prep cook, has diarrhea.
- ③ \_\_\_\_\_ Mary, a sous chef, has been diagnosed with hepatitis A.

*For answers, please turn to page 3.20.*