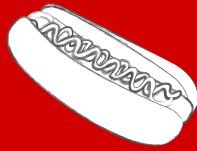
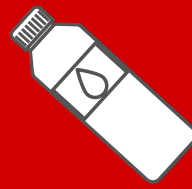
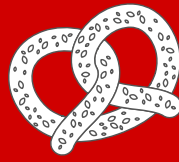


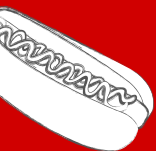
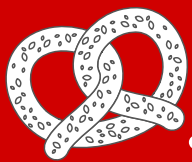
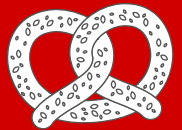
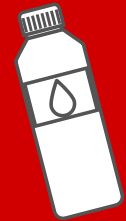
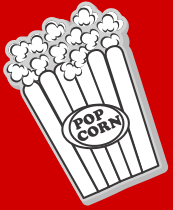
# N

## EXTENSION



# CONCESSION STAND FOOD SAFETY

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- Wash hands with soap and water frequently (after handling money, using the restroom, sneezing or coughing, etc.).
- Use gloves, tongs, deli sheets, etc. instead of touching food with your bare hands.
- Do not work when you are sick (fever, vomiting, diarrhea, etc.).
- Any cuts or wounds on your hands should be covered with clean bandages and disposable gloves.
- Wear clean clothes and tie long hair back.
- Do not eat while working and keep drinks away from food preparation areas.

*Always check with your local regulatory authority for requirements that apply to your specific operation.*

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