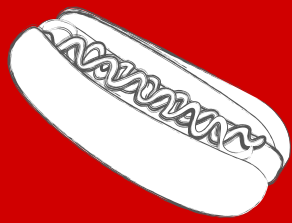
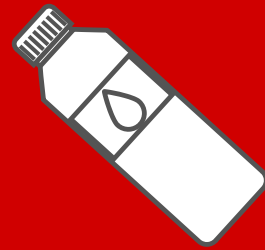
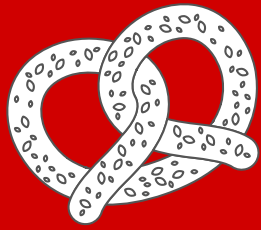
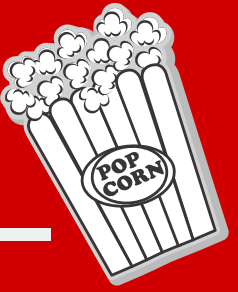
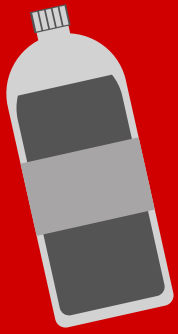




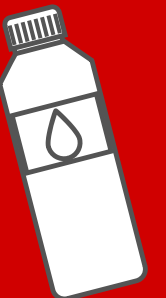
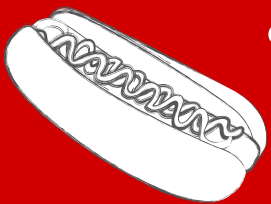
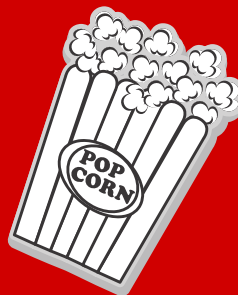
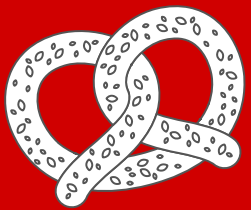
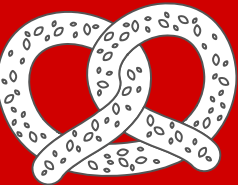
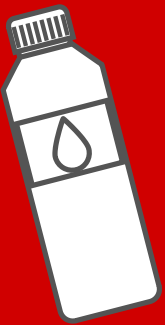
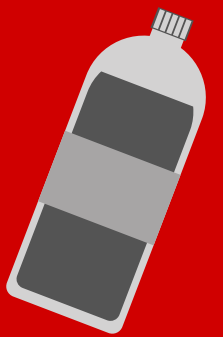
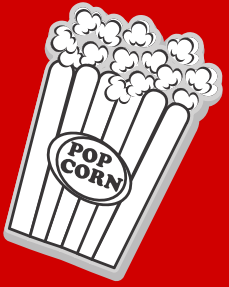
EXTENSION



CONCESSION STAND FOOD SAFETY



- 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.