

Food Safety at Buffets

Many people enjoy attending functions or restaurants that serve buffet style meals. This style of food service allows you to choose your favourite foods in a quantity that suits your appetite; however, the food may be handled by many people. Poor buffet etiquette may result in food becoming contaminated. The following tips will help keep the food on display safe.

Please Follow these Food Safety Tips:

- Wash your hands or use hand sanitizer before entering the Buffet Line.
- Use the utensils provided to handle food. Do not touch food with your hands.
- When replacing spoons/tongs, etc. be sure to leave handles out of the food.
- Accompany and serve young children each time they approach the buffet table.
- Use only clean plates/bowls/cups at the buffet table for refills; never take used utensils back up to the buffet table.
- If you must cough or sneeze, please do so into your sleeve to avoid contaminating food.
- If you are ill or have been ill with symptoms of vomiting and diarrhea in the last 48 hours, please do not attend public functions.