

Real Employee Strength

Developed by the Allen County Health Department

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Manager's Companion

Topic: Food Safety

As you look around your workplace, these are a few tips you as a manager can influence to support safer, healthier employees.

- Our workplace has enough equipment and seating so that employees can prepare safe, healthy food.

Microwave(s)	Yes	No
Other oven or toaster(s)	Yes	No
Seating in or near the food preparation area	Yes	No
Refrigerator/Freezer	Yes	No
Sink	Yes	No

Having equipment and seating available for employee lunches encourages employees to bring their lunch, which can often be healthier than eating out. It also helps employees who are watching their finances, and frees up lunch hour time for other activities, such as a walk, or “down time” instead of a hurried dash out and back to eat. It can also help reduce accidents if employees are not so rushed for time.

- We Keep Our Cool – temperature is below 40° using a separate refrigerator thermometer.

Is your work refrigerator cool enough? Don't rely on the built-in temperature dial. Check temperatures with a separate refrigerator thermometer. If the temperature is above 40° F, then adjust the control to cool it down.

- We have [signs](#) (click on link) about washing hands in the employee restroom and/or breakroom.

REAL EMPLOYEE STRENGTH – Strength Through Health