



# Common Bartender Food Safety Mistakes

## Do's



Always use tongs, gloves, or utensils to add garnish to glass.



Sanitize handle, sheath, and inside drip cup of bar gun daily.



Remove nozzle and soak along with bar gun in sanitizing solution for 2 minutes weekly.



Soak glasses in sanitizing solution (1 Tablespoon bleach to one gallon cool water) for at least 1 minute.



Use test strips to check for proper concentrations for sanitizing and disinfecting solutions.



Allow glasses to air dry to prevent spreading germs.

## Don't



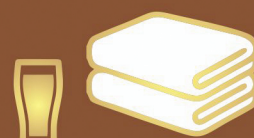
Adding garnish to drinks with bare hands



Infrequently cleaning equipment



Improper solution concentrations



Towel drying glasses