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FOOD SAFETY EXPECTATIONS FOR FOOD HANDLING AND SAMPLING DURING 2022 KEHE HOLIDAY SHOW

KeHE is committed to delivering safe, quality foods during the 2022 KeHE Holiday Show by adhering ServSafe Food Handling requirements that are based on the US Food Code developed by Food and Drug Administration (FDA). The goal is to prevent foodborne illness and food allergies.

Food Handlers should be feeling healthy and follow good personal hygiene practices. Proper hand washing is critical to preventing the spread of pathogens. Gloves are required when serving samples during the show. Please wash hands prior to use and change gloves frequently. Gloves should be changed when they become soiled or torn or after 4 hours of continual use. Hand antiseptics should be readily available.

CDC Hand Washing Recommendation

- Wet your hands with clean warm running water
- Lather your hands with anti-bacterial soap
- Scrub hands for at least 20 seconds
- Rinse hands will under clean, running water
- Dry hands with clean towel or air dry

Food shall be stored and served at label recommendation. Potentially hazardous foods (time/temperature for food safety) must be always 41oF or below or 135oF or above.

Allergen information shall be readily available. This can be accomplished through signage or QR code.

Food must be served in individual portions via a cup, napkin, or other individual receptacle. Shared portions and/or servings of food will not be permitted on the show floor.

Thank you for your commitment to providing safe, quality products.