

Employee Hygiene & Dress Code (COMAR 10.15.03.14)

At a minimum, employee's must:

1. Wear clean outer clothing. Clothing must fit so that the sleeves or shirtfronts do not contaminate the food or food preparation surfaces. Pants must fit at the waist to prevent hand contamination. If wearing aprons, soiled aprons must be changed regularly.
2. Wear effective hair restraints (visor, hat, hair net, barrettes, braided pony tail, etc.). Pony tails cannot be loose. Long hair must be restrained above the collar.
3. Do not wear any lower arm jewelry other than a smooth ring, such as a plain wedding band.
4. Keep fingernails cleaned and trimmed. Unless wearing gloves, do not wear fingernail polish or artificial fingernails.
5. Sores or cuts must be covered with a bandage. If sores or cuts are on the hand or finger, a bandage must be worn in addition to a food service glove.
6. Do not smoke, drink, chew gum, or eat while working in the food service area.