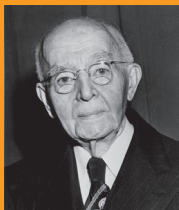




# FOODSERVICE PACKAGING: SANITATION

**Foodservice packaging is safe, sanitary, convenient and economical. That's why it's called "the sensible solution."**

Americans like to eat out. A lot. That means plenty of food-to-go and carryout. Single-use foodservice packaging products become more than just a convenience. Properly stored and handled foodservice packaging aids public health and minimizes the opportunity for food contamination.



#### **DID YOU KNOW?**

FPI co-sponsors the Crumline Consumer

Protection Award, which honors local environmental health jurisdictions that demonstrate outstanding food protection services to their communities. The award is named for renowned public health physician Dr. Samuel Crumline, who campaigned successfully to eradicate the use of the common cup.



#### **DID YOU KNOW?**

Foodservice packaging is manufactured, packed and shipped so it arrives clean at foodservice establishments.

This helps keep food safe and consumers healthy. The U.S. Food and Drug Administration supports the use of foodservice packaging for sanitary and health benefits. In fact, FDA's Food Code requires operators to use single-use products in certain circumstances. [Learn more here.](#)



FOODSERVICE PACKAGING  
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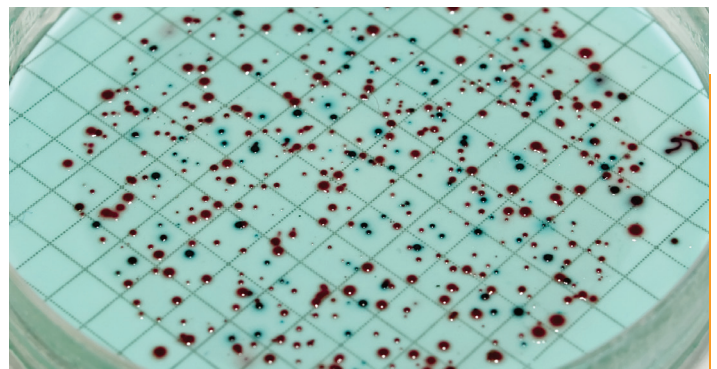
**WHAT IS FOODSERVICE PACKAGING?** Foodservice packaging refers to single-use cups, containers, bags, wraps, cutlery, etc., used by restaurants and other establishments that offer prepared foods and beverages. These items, made from a variety of materials like paper, plastic and aluminum, allow foodservice operators to serve their customers in a sanitary, convenient and economical manner.

**DO** store foodservice packaging in its original container or other protective storage in a cool, clean, dry location at least 6 inches above the floor.

**DON'T** store foodservice packaging in areas such as locker rooms, bathrooms, garbage or mechanical rooms, or under leaky pipes, open stairwells or other sources of contamination.

**DO** stack items bottoms-up on sanitary surfaces to prevent contamination of food-and-lip-contact surfaces. Or consider using dispensers, especially for items like unwrapped straws and cutlery. Make sure this is done in both the front and back of the house.

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**DID YOU KNOW?** Numerous studies have found higher microbial levels on reusable items than single-use items. Coliform bacteria were especially prevalent on reusables.

**DON'T** eat or drink from single-use items that have fallen on the floor or touched soiled surfaces.

**DO** keep eating surfaces clean by handling packaging by the sides or bottom, and store unwrapped cutlery handles-up. Consider disposable gloves for extra protection.

**DON'T** wash and reuse foodservice packaging.

**DO** place secure waste bins in visible places — and empty promptly



**DID YOU KNOW?** Tables or trays can carry up to 23 times more bacteria than those not protected by single-use placemats or tray covers.



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