

Code Key

Object/Equipment	Food	Action	Food Employee
DIS – Dish (food container, bowls, platters, tray)	SAL – Salami (chub)	WAS – Wash	BDY – Body – hair, face, etc.
SUR (ST, PL) – Work surface * (Stainless steel, plastic)	CRB – Corned beef	DRY – Dry	CLO – Clothes – apron, pants, etc.*
SLI – Slicer*	BOL - Bologna	TCH – Touch	HDS – Hands
CTB – Cutting board*	HM - Ham	CHG – Change gloves	GLV – Hands with disposable gloves
SNK – Sink*	CHB – Chub (unidentified)	CLN – Clean	NGLV – Hands with non-disposable gloves
SCL – Scale*	DM – Deli meat (unidentified)	SAN – Sanitize	Adjectives
K – Knife*	TRK – Turkey	WP – Wipe	DIR – Dirty
IM – Ice-maker	RSF – Raw seafood	PT – Put	PCON – Potentially contaminated
CL – Reach-in cooler	CSF – Cooked seafood	PIN - Put in	PRSL – Pre-sliced
FR – Walk-in refrigerator	CHE – Processed Cheese	PON – Put on	Cleaning and Sanitizing Supplies
FRH – Walk-in refrigerator handle	RCH – Raw chicken	PUP – Pickup	SP – Soap
SPI – Spigot*	CCH – Cooked Chicken	CUT – Cut	HDSAN – Hand sanitizer
CAS – Deli case	ENT- Entree	SPRD – Spread	NB – Nail brush
FRY – Fryer*	TM – Tomato	SL – Slice	PAT – Paper towel
MN – Money	BRD – Bread	OPN – Open	BR – Broom
CT – To-go Container	LT – Lettuce	CLS – Close	MP – Mop
WR (P,PA) – Wrap (Plastic, Paper)	PK – Pickles	UWP - Unwrap	TC – Trash Can
DT – Deli tissue	FRT – Fruit	RWP – Rewrap	CLT – Cloth*
BG – Bag (plastic for deli meat)	PRS – Protein salad (i.e., ham, chicken, etc.)	SNZ – Sneeze	SANR – Sanitizer
CRT – Cart	PAS – Pasta salad (i.e., any salad with pasta/noodles)	UTR – Use Toilet room	
UT – Utensils – tongs, spoons, ladles, etc.*	C – Condiments (mayo, ketchup, etc)*	EAT – Eat	
WL – Wall	COL – Cole slaw	DRI - Drink	
TEL – Telephone	GRN - Garnish	TB – Using tobacco	
ONOFF – On/Off switch	SAU – Sauce	PL – Peel off casing	
LBL - Label	WT – Water	SC - Scoop	
KN – Knob/handle		RE - Remove	
BTM - Bottom		W - With	
		MX - Mix	
		GV - Give	
		WE - Weigh	
		TH AW – Throw away	

Items to be tracked by number (e.g., K1, K2)