



HOW TO DO DELI COUNTER SERVICE With Customer Supplied Containers

Note: If your business is "allergen free" this take-out procedure is not available to you.

1 ASSESS



Server visually inspects container
Food grade? Clean? Good condition?
Is opening big enough for an easy fill?

Servers may reject worn, unclean, inappropriate,
or single-use containers.



Customer places container in
service area and holds lid

2 FILL



Server touches only exterior of container,
places on scale and sets balance to zero



Server fills up container



Server weighs again and
applies price tag.

3 SANITIZE



Customer replaces lid



Server sanitizes scale
and cleans serving utensil



Server washes hands often!