



Guide for Hosts: How to Handle Bright and Green Serviceware

1. Store Reusables Properly

- You'll receive sealed bins of clean, sanitized dishware.
- Please open one bin at a time and keep opened bins inside with overhead protection.
- Store bins and serviceware in a clean, dry location. Avoid placing clean dishes on dirty surfaces or less than six inches from the ground.

2. Pick Out Serviceware by the Rim

- When selecting serviceware, pick them out by the rim to avoid touching the food-contact area. This helps minimize contamination risk.

3. Use Separate Collection Bins for dirty dishes

- Place separate collection bins for the dirty reusable dishware at the event. Clearly label the dirty dish bins.
- Instruct guests to place used dishware in the designated collection area(s). If clean dishware is dropped or contaminated, contact event staff to have them collected and removed to the dirty dishes collection station.
- *DO NOT wash Bright and Green dishware yourself.*

4. Inspect Serviceware Before Use

- Treat Bright and Green serviceware as you would single-use items.
- Store reusable Bright and Green serviceware in a clean, dry location away from dirty utensils, splash, dust, chemicals, airborne contaminants, or other sources of contamination. Avoid placing them on dirty surfaces or less than six inches above the ground.

5. Train Helpers on Proper Handling

- Ensure all helpers are trained on the proper handling and care of reusable serviceware.

By following these guidelines, you can ensure that Bright and Green serviceware is handled safely and hygienically, minimizing the risk of contamination and providing guests with a positive experience. This guidance has been developed in collaboration with the Humboldt County Division of Environmental Health. If you have any questions or concerns regarding the use of reusable serviceware, please contact their office at (707) 445-6215 or at ENVHealth@co.humboldt.ca.us.