



Grooming & Appearance Policy for Crew

Our image depends in part, on how our employees present themselves to our customers. McDonald's stresses the importance of maintaining the highest standards possible in all phases of our operation, including standards regarding cleanliness and neatness of all McDonald's employees. We take great pride in how our employees look and how they present themselves. By dressing and acting professionally, customers will respond to you in a respectful and polite manner.

Uniform

You must wear a complete uniform in the restaurant at all times. The entire uniform should always be clean and neat. Each crew member will be provided with two complete uniforms at hire. Talk to a manager to receive additional uniforms. McDonald's will provide a hat, shirt, and name badge. Clean, well fitting black or blue pants or jeans without tears or rips are appropriate. Athletic wear such as leggings, yoga pants, sweatpants, or joggers are unacceptable. Uniform pants will be provided upon request. Shirts should be tucked in and pants should be worn properly at the waist. They should also be rolled or hemmed to the appropriate length and not touch the floor.

Shoes

You must provide dark safety shoes. Shoes must have "slip resistant" soles, and should be flat and comfortable. Canvas shoes or open-toed footwear are a safety risk and therefore cannot be worn while working. Employees may wear athletic leather shoes in dark colors.

Tattoos

Non-offensive tattoos on the hands or arms are acceptable. Other body markings such as hickeys should be covered and not visible to our customers.

Hair

Hair should be clean, restrained, off the face and shoulders. If hair is long, it should be braided or pulled into a bun. Clean, well-groomed facial hair is appropriate. No excessively long beards.

Nails

Ensure that nails are short, clean, and well maintained. If you wear nail polish, it should be fresh and not chipping. Artificial nails are prohibited.

Cosmetics

Cosmetics should be subtle, moderate, and in good taste.

Jewelry

Loose dangling bracelets, earrings, necklaces and excessive amounts of jewelry can be a safety hazard while preparing food. Therefore we must limit the amount and types of jewelry worn. Jewelry should be moderate, in good taste and not excessive. Stud earrings or solid gauges are appropriate. No hoops or dangling earrings are allowed. Tongue piercings are prohibited.

Electronic Devices

Employees should not use any electronic devices while clocked in and being paid to work. For safety reasons earbud/headphone use is also prohibited. Any emergency calls that the employee receives should come through the restaurant's telephone. No photography/videography is allowed in the restaurant without written consent from the owner.

Personal Hygiene

Keeping good personal hygiene is one of the ways to help make sure that our food is safe. These are some of the things employees need to do: Keep clean by bathing or showering, applying deodorant, and brushing your teeth every day. Stay neat by wearing a clean uniform for each shift. If you have an infectious or contagious illness that may prevent you from serving food or handling food equipment in a sanitary manner contact your restaurant manager. If you have been diagnosed with Salmonella, Hepatitis A, E-Coli, Norovirus, or Shigella, you must contact the restaurant manager immediately.

Handwashing

Washing hands properly and frequently is the most important thing an employee can do to help ensure that our customers receive safe food. Employees must wash their hands: before entering the kitchen and touching food, after using the restroom, after taking a break, after handling garbage or cleaning supplies, after touching the hair, face, or body. Hands should be washed at least every 30 min. when performing the same task.

