

HAND WASHING INSTRUCTIONS

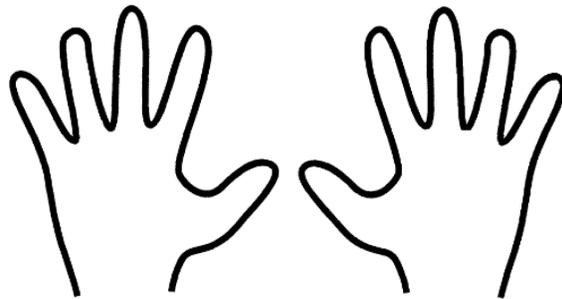
Who needs to wash their hands?

Everyone working in retail food establishments must wash their hands.

HANDWASHING SHALL BE DONE...

Before:

- Starting work
- Handling food
- Handling clean dishes
- Putting on a fresh pair of gloves



Clean Hands = Clean Food

HANDWASHING SHALL BE DONE...

After:

- Using the restroom
- Smoking
- Eating or drinking
- Sneezing or coughing
- Break time
- Touching anything that can be a source of contamination (telephone, money, soiled linens, raw foods, meats, shell eggs, fresh produce, handling dirty dishes, equipment, utensils or trash, using cleaners or chemicals, picking up items off of the floor, etc.)
- You leave your work area and return to preparing food
- Removing dirty gloves
- During work, as often as needed

Washing your hands properly breaks down the oils and loosens the bacteria so they can be washed away.

HOW DO YOU WASH YOUR HANDS?

- ☞ Use soap and warm running water
- ☞ Rub your hands vigorously
- ☞ Wash all surfaces, including under fingernails
- ☞ Rinse well
- ☞ Dry hands with paper towels
- ☞ Turn off the faucets with paper towels

WHERE DO YOU WASH YOUR HANDS?

You must wash your hands at a hand-washing sink only. Washing your hands in a food preparation or dish-washing sink can contaminate food, dishes, or utensils.