

Wash Your Hands Stop the Spread of Germs!

All Staff Who Handle Food Must Wash Their Hands

After:

- Arriving to work
- Touching skin other than clean hands and clean exposed portions of arms
- Using the bathroom
- Caring for or handling animals
- Coughing, sneezing, using a handkerchief or disposable tissue
- Using tobacco, eating, or drinking
- Handling soiled equipment or utensils
- Activities that contaminate hands

When:

- Entering the kitchen/food handling area
- Placing gloves on hands to start a task that involves working with food
- Changing tasks related to food preparation
- Switching between working with raw food and working with ready to eat food

How to Wash



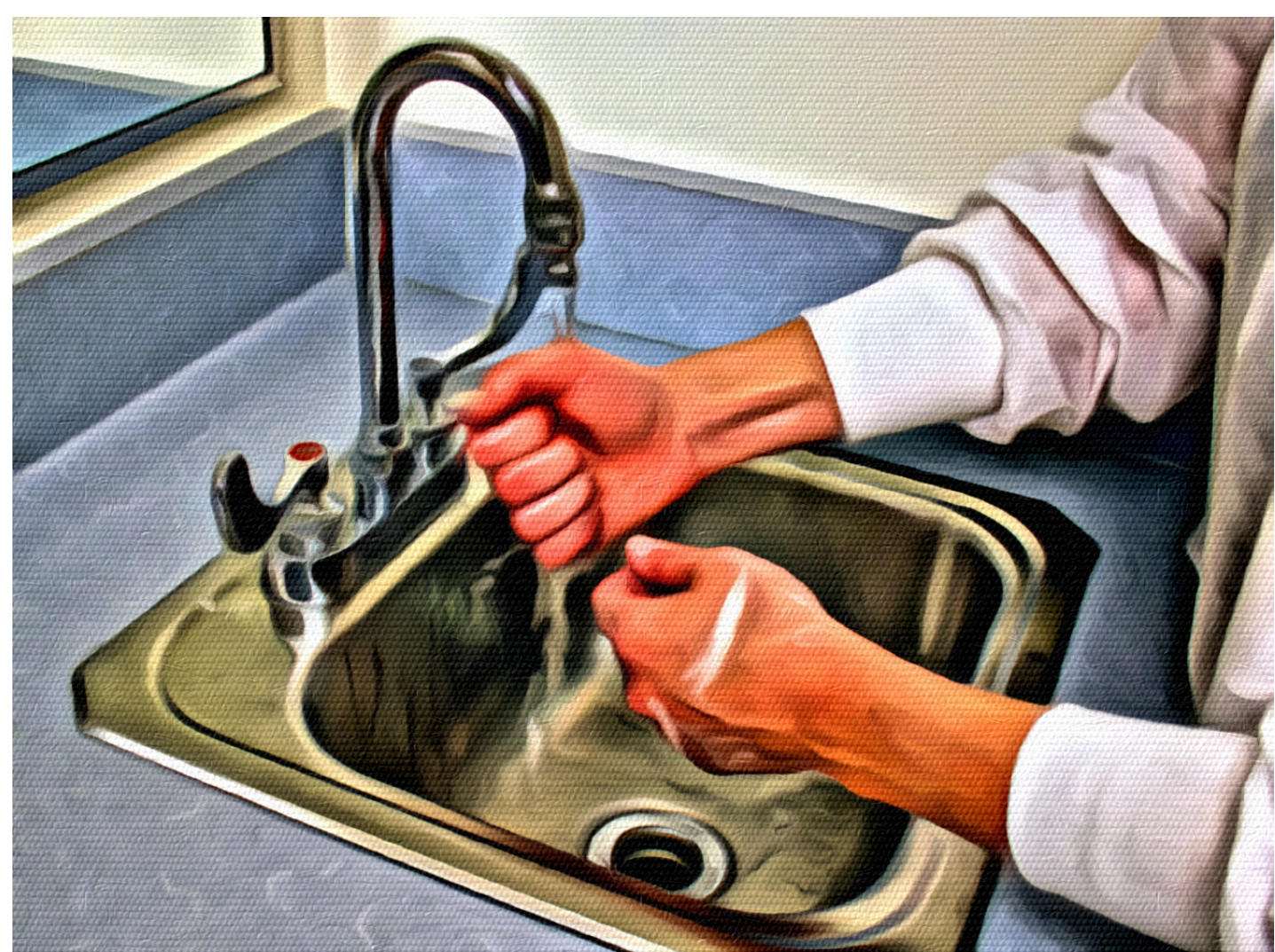
1. Rinse hands with warm running water



2. Apply soap



3. Rub hands together vigorously for at least 10 - 15 seconds



4. Rinse hands



5. Dry hands with paper towels or other approved drying device



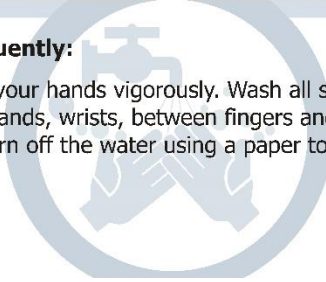
6. Turn off faucet with paper towels

Post this sign at sinks in staff bathrooms and at other sinks where staff who handle food wash their hands

EMPLOYEES MUST WASH HANDS!

Wash your hands properly and frequently:

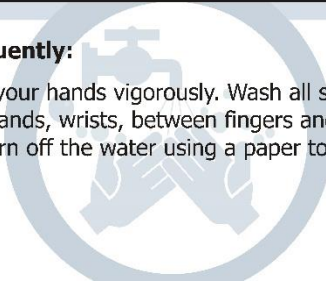
Use soap and warm running water. Rub your hands vigorously. Wash all surfaces for at least 20 seconds. Remember to always include: backs of hands, wrists, between fingers and under fingernails. Rinse well. Dry hands completely with a paper towel. Turn off the water using a paper towel, not your clean hands.



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