

Employees must wash their hands and portions of their arms exposed directly to food

Hand Washing Steps:



1) Wet hands with warm water



2) Lather hands with soap for at least 20 seconds



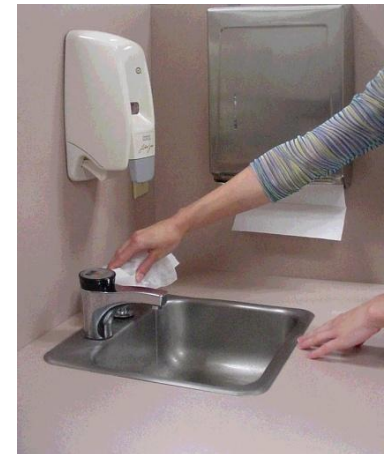
3) Scrub backs of hands, wrists, between fingers and under fingernails



4) Rinse hands with warm water



5) Dry hands with single use paper towels or by use of a forced air hand drying device



6) Turn off faucet with paper towel

Remember to wash your hands...

Before: Starting work

After: Using the restroom
Switching between raw and ready to eat food
Eating or drinking
Taking out the garbage
Handling animals

Sneezing or coughing
Smoking
Touching body, face or hair
Mopping the floor
Handling soiled equipment or utensils

Any other activities that contaminate the hands