

STOP

**ALL EMPLOYEES MUST
WASH HANDS BEFORE
RETURNING TO WORK**

ATTN: Food Service Workers

**Use soap and warm
water**

**Rub hands for 20
seconds**

Wash:
• Hand backs & wrists
• Between fingers
• Finger tips
• Under nails

Rinse your hands well

**Pat dry with paper
towel**

**Turn water off with
paper towel**

Wash your hands regularly and before work, after using the restroom, and after:

- touching your hair, face, or body
- working with dirty dishes/utensils
- working with raw food
- sneezing or coughing
- taking out garbage
- smoking
- eating or drinking
- handling living animals
- hands become visibly soiled

**HANDWASHING IS THE MOST IMPORTANT WAY
TO PREVENT FOOD BORNE ILLNESS OUTBREAKS.**