

STOP

ALL EMPLOYEES MUST WASH HANDS BEFORE RETURNING TO WORK

ATTN: Food Service Workers

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.**

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