

STOP

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

**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**

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 live animals
- hands become visibly soiled