

FOOD SERVICE WORKERS: WASH YOUR HANDS REGULARLY

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

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

**Wash your hands 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

You should...

- use soap and warm water
- rub hands for 20 seconds
- wash:
 - hand backs and wrists
 - between fingers
 - finger tips and under nails
- rinse your hands well
- pat dry with paper towel
- turn water off with paper towel



PROPER HANDWASHING GUIDELINES



FOOD SERVICE COMPLIANCE CENTER

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