

# 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**

## **ATTENTION: 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