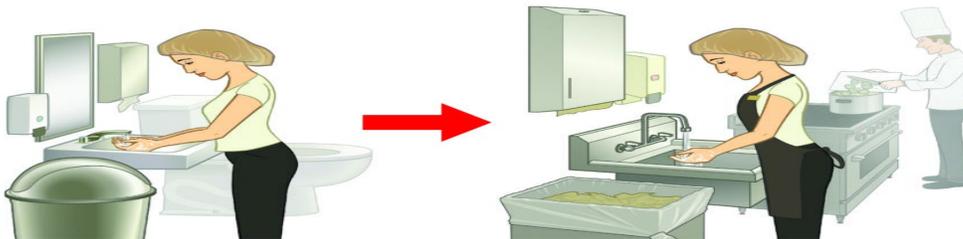


# HAND WASHING

## WHEN TO WASH HANDS

- Before starting work/engaging in food preparation
- During work as often as is necessary to keep them clean
- After touching your clothing, skin or hair
- When switching between working with raw foods and ready-to-eat foods
- After handling soiled equipment and utensils
- After handling raw meat, poultry, seafood, or produce
- After coughing and sneezing, using a handkerchief or tissue
- After smoking, eating, drinking, or chewing (gum, tobacco, etc)
- After using the toilet\*
- After handling the trash
- After any other activities, that may contaminate employees' hands.

**\*The FDA recommends double handwashing after using the toilet. When traveling from the restroom to the kitchen, there are obstacles and barriers that are encountered. Such barriers consist of kitchen doors, physical contact, and contact with building environment. Human waste is the most dangerous source of contamination. While public health measures protect the drinking water supply from dangerous sewage contamination, only the concerned food handler can protect food from becoming contaminated with human waste (feces).**



## WASH YOUR HANDS IN A PROPERLY SUPPLIED HAND SINK:

- Wash hands in hand sinks supplied with hot and cold running water, soap and a hand drying device or disposable paper towels.
- Hot and cold running water temperature at a minimum of 100° F.
- Cleaning compound
- Disposable paper towels, or heated air hand-drying device
- A waste can for disposable towels
- A handwashing sign, poster, or icon as a reminder of handwashing at all hand-washing lavatories used by employees.



## HANDWASHING REMINDERS

- Food preparation, utensil washing, or mop sinks are not approved for handwashing. Hand sinks are to be used for handwashing only (Keep utensils, cloths, foods out of the hand lavatory).
- Employees are more likely to wash their hands when lavatories are equipped.
- Managers are required to train food employees in the proper handwashing procedures, monitor, and enforce handwashing policies.
- Keep fingernails trimmed and without rough edges.

