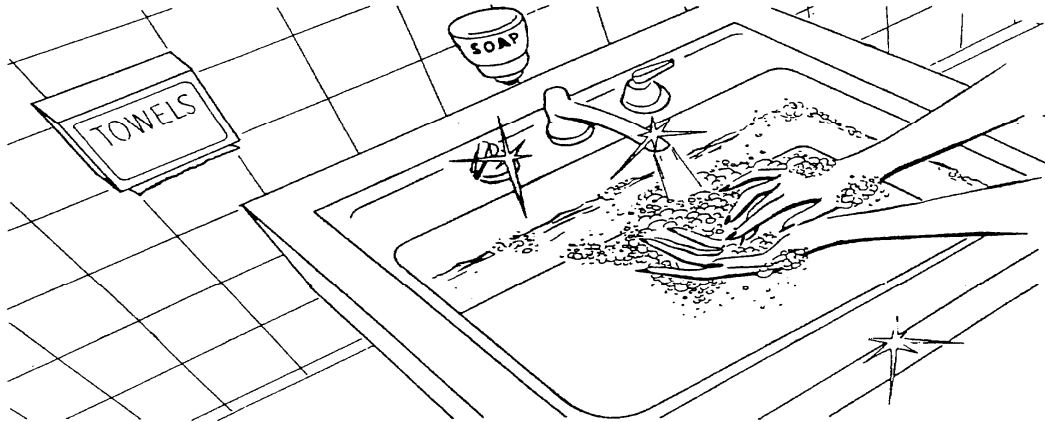


Protect your health and the health of others  
***EMPLOYEES MUST WASH HANDS***



1. After touching bare human body parts other than clean hands and clean exposed arms
2. After using the toilet
3. After coughing, sneezing, using a handkerchief or tissue, using tobacco and eating or drinking
4. After handling soiled equipment or utensils
5. During food preparation, as often as necessary
6. When switching between working with raw and ready-to-eat food
7. Before donning gloves for working with food

***ALL EMPLOYEES SHALL WASH THEIR HANDS BEFORE LEAVING THE RESTROOM. ALL FOOD EMPLOYEES LEAVING THE RESTROOM SHALL WASH THEIR HANDS AGAIN UPON RE-ENTERING THE FOOD PREPARATION AREA.***

***FOOD EMPLOYEES SHALL CLEAN THEIR HANDS AND EXPOSED PORTION OF THEIR ARMS IN A HANDWASHING SINK AND MAYNOT USE A FOOD PREPARATION OR WAREWASHING SINK.***

**290-5-14.07(3) (d) Handwashing Signage.** A sign or poster that notifies food employees to wash their hands shall be provided at all handwashing sinks used by food employees and shall be clearly visible to food employees.

Note: The department provided the handwashing sign “**Protect your health and the health of others**” as a courtesy for food service operators to download and post in their establishments. Foodservice operators have the option of creating or buying their own handwashing signage to be used in the facility. The signs or posters must notify employees to wash their hands.