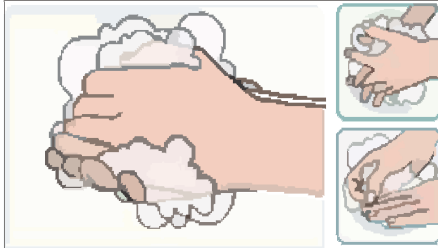
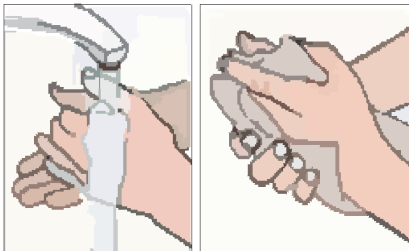


**1** Wet your hands      **2** Use soap



**3** Lather and scrub 20 sec. with soap



**4** Rinse with warm water      **5** Dry your hands with paper towel



**6** Use towel to touch handles and doors

Protect your health  
and the health of others

# ***EMPLOYEES MUST WASH HANDS***

1. After touching bare human parts other than clean hands and clean exposed arms
2. After using the toilet
3. After eating, drinking, coughing, sneezing, using a handkerchief or tissue, or using tobacco
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 foods
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 PORTIONS OF THEIR ARMS IN A HAND WASHING SINK AND MAY NOT USE A FOOD PREPARATION OR OTHER TYPE OF SINK.***

