

*Protect your health and the health of others*

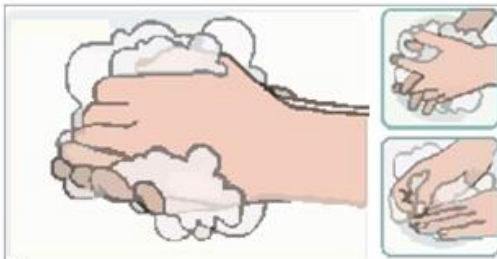
## **EMPLOYEES MUST WASH HANDS.....**



**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

- 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**
- 8. After engaging in activities that may contaminate hands.**

ADEQUATE AND CONVENIENT HANDWASHING FACILITIES SHALL BE PROVIDED, INCLUDING HOT AND COLD RUNNING WATER, SOAP, AND APPROVED HAND DRYING MECHANISM.

**NO EMPLOYEE SHALL RESUME WORK AFTER USING THE TOILET ROOM WITHOUT FIRST WASHING HIS/HER HANDS BEFORE LEAVING THE RESTROOM AND AGAIN UPON RE-ENTERING THE FOOD PREPARATION AREA.**