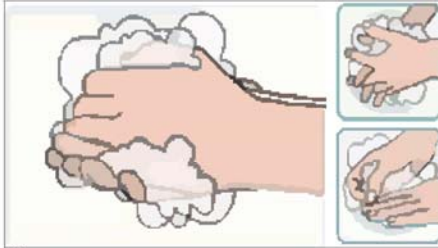
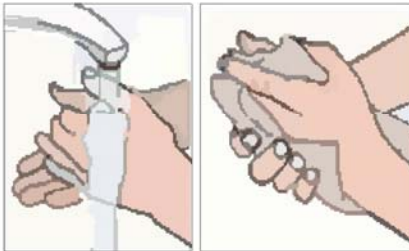


1 Wet your hands **2** Use soap



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.

