

Food Safety Begins with *CLEAN HANDS*

How to Wash Hands

Wash hands and forearms with soap and warm water for at least 20 seconds, rinse thoroughly and dry with disposable towels or a mechanical hot air dryer.

Wash Hands After

Coughing or sneezing, or using a tissue or handkerchief

Leaving the garbage area

Engaging in any work

After eating, drinking or smoking

Nose touching

Handling raw food like meat or poultry and prior to handling or preparing ready-to-eat food

After using the restroom

New tasks other than handling food

Disposing of mop water

Scraping or cleaning food or soil from equipment