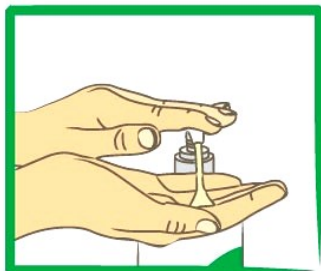


HOW TO WASH HANDS



Wet hands with water.



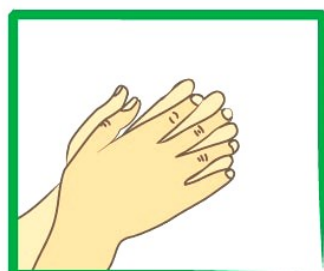
Apply soap.



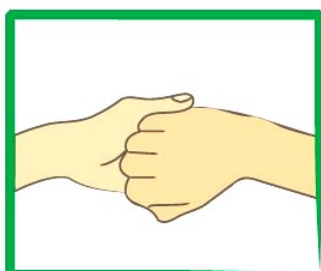
Rub hands palms to palms .



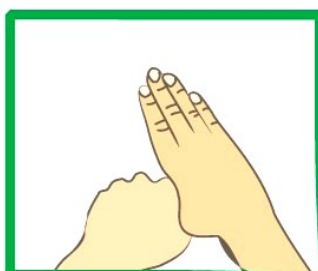
Rub the back of each hands with fingers interlaced.



Rub palms together with fingers interlaced.



Rub with back of fingers to the opposing palms.



Rub each thumb clasped in opposite hands.



Rub the tips of fingers.



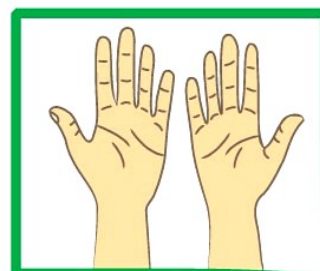
Rub each wrist with different hands



Rinse with water.



Dry thoroughly your hands.



Your hands are now clean.

WHEN TO WASH HANDS

Food handlers must wash their hands before they start work. They must also do it after the following activities:

- Using the restroom
- Handling raw meat, poultry, and seafood (before and after)
- Touching the hair, face or body
- Sneezing, coughing or using a tissue
- Eating, drinking, smoking or chewing gum or tobacco
- Handling chemicals that might affect food safety

- Taking out garbage
- Clearing tables or using dirty dishes
- Touching clothing or aprons
- Handling money
- Leaving and returning to the kitchen /prep area
- Handling service animals or aquatic animals
- Touching anything else that may contaminate hands