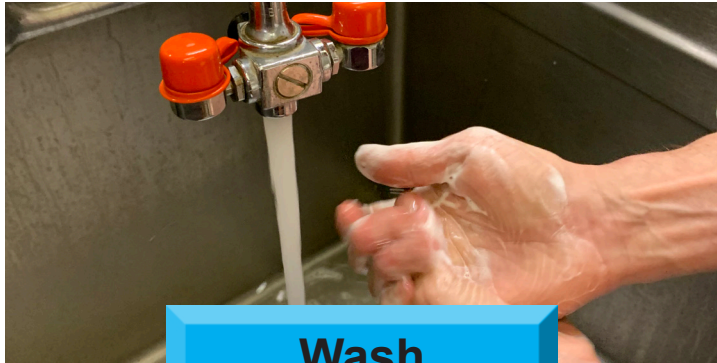




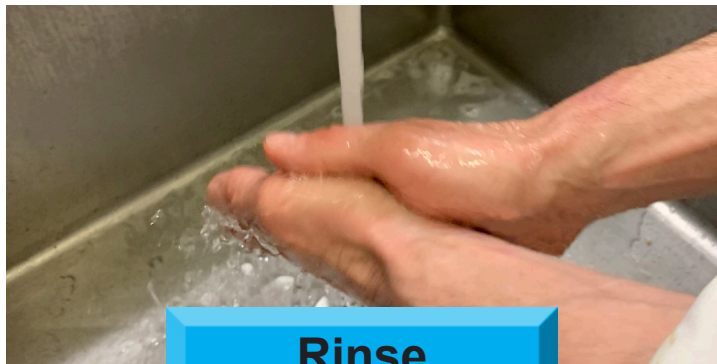
Wet

WET with Warm Water (at least 100°F) and Add Soap



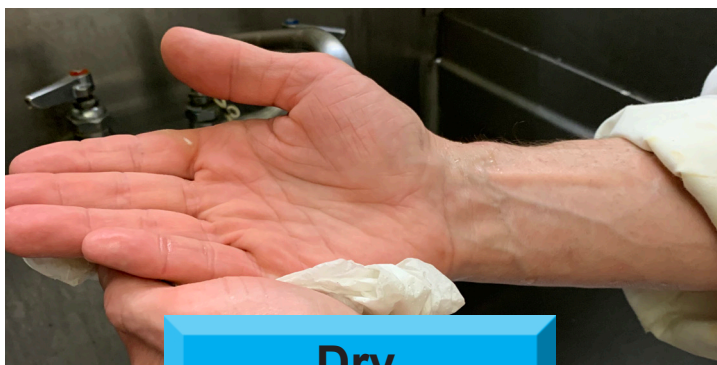
Wash

WASH with Soap (at least 10 to 15 seconds) rubbing vigorously and cleaning under nails



Rinse

RINSE in Clean, Running Warm Water



Dry

DRY with Clean Single-Service Paper Towels or Warm-Air Hand Dryer.

Employees Must Wash Hands

Wash **BEFORE** you:

- ▶ Start food preparation.
- ▶ Work with clean equipment and utensils.
- ▶ Put on gloves to work with ready-to-eat (RTE) food.
- ▶ Start a new food-prep task.
- ▶ Change from working with raw food to working with RTE food.

Wash **AFTER** you:

- ▶ Use the toilet.
- ▶ Interrupt working with food (answering the phone, opening a door or drawer).
- ▶ Eat, drink, use tobacco or chew gum.
- ▶ Touch soiled dishes, utensils or equipment.
- ▶ Take out trash or do other non-food preparation tasks.
- ▶ Touch your nose, mouth, or any part of your body.
- ▶ Sneeze, cough or use a handkerchief or disposable tissue.
- ▶ Care for, or handle, aquatic or service animals.
- ▶ Finish any activities that contaminate hands.

Additional information on handwashing and personal cleanliness can be found in the Retail Food Code sections 590.002; FC 2-301 and FC 2-302.

English