

HANDWASHING

Handwashing, when properly done, can reduce the risk of contaminating food and the possibility of foodborne illness.

WHEN TO WASH HANDS

1. Before starting work
2. Before putting on gloves
3. After touching your hair, face, body
4. After using the toilet room
5. After coughing, sneezing, using a handkerchief or disposable tissue, using tobacco, eating or drinking
6. After handling soiled equipment or utensils
7. Immediately before engaging in food preparation
8. During food preparation, as often as necessary to remove soil and contamination and to prevent cross- contamination when changing tasks
9. When switching between working with raw foods and working with ready-to-eat foods
10. After engaging in other activities that contaminate the hands



ORGANISMS SPREAD BY HANDS

1. Norovirus
2. Salmonella
3. Shigella
4. E. coli
5. Hepatitis A
6. Staphylococcus aureus

HOW TO WASH HANDS PROPERLY

Food employees shall clean their hands and exposed portions of their arms with a cleaning compound by vigorously rubbing together the surfaces of their lathered hands and arms for at least 20 seconds and thoroughly rinsing with clean water. Employee shall pay particular attention to the areas underneath the fingernails and between the fingers. Dry hands with a clean paper towel.