

Wash Your Hands Stop the Spread of Germs!

All Staff Who Handle Food, Including Bottles, Must Wash Their Hands

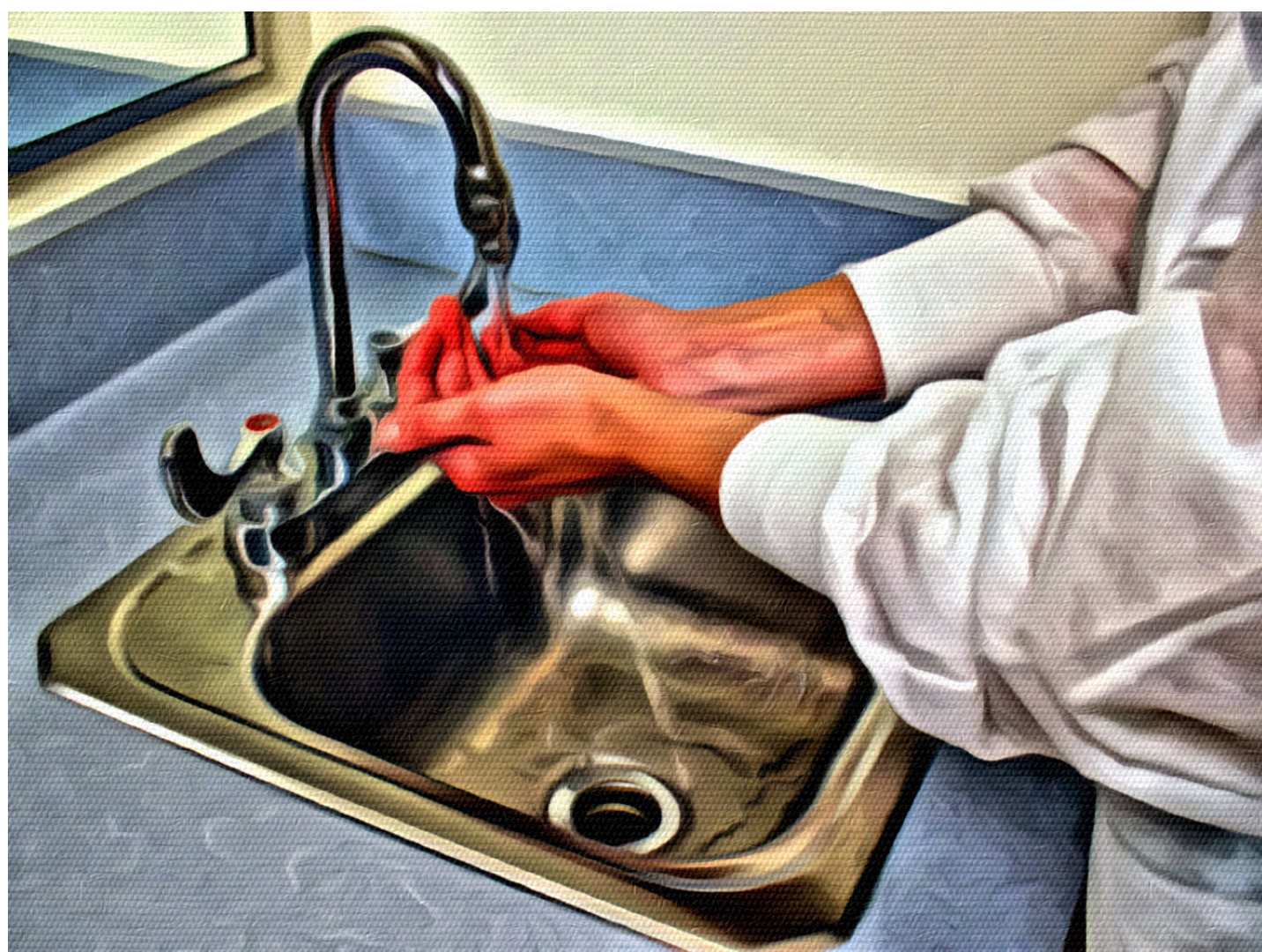
After:

- Arriving to work
- Touching skin other than clean hands and clean exposed portions of arms
- Using the bathroom, assisting a child with toileting, or changing a diaper
- Caring for or handling animals
- Coughing, sneezing, using a handkerchief or disposable tissue
- Using tobacco, eating, or drinking
- Handling soiled equipment or utensils
- Activities that contaminate hands

When:

- Entering the kitchen/food handling area
- Placing gloves on hands to start a task that involves working with food
- Changing tasks related to food preparation
- Switching between working with raw food and working with ready to eat food

How to Wash



1. Rinse hands with warm running water



2. Apply soap



3. Rub hands together vigorously for 20 seconds



4. Rinse hands



5. Dry hands with paper towels or other approved drying device



6. Turn off faucet with paper towels

Post this sign at sinks in staff bathrooms and at other sinks where staff who handle food, including bottles, wash their hands

