

WHEN AND HOW TO WASH YOUR HANDS

You Should Wash Your Hands:

- Before you begin a task
- After you use the restroom
- Before and after you handle raw meat, poultry, and seafood
- After you touch your hair, face or body
- After you sneeze, cough, or use a tissue
- After you smoke, eat, drink or chew gum or tobacco
- After you use chemicals that might affect the safety of food
- After you take out the garbage
- After you clear tables or bus dirty dishes
- After you touch your clothes or apron
- After you handle money
- After you touch anything that may contaminate your hands

The whole process should take approximately 20 seconds.



1. **Wet your hands with running water as hot as you can comfortably stand (at least 100°F/38°C).**
2. **Apply soap. Apply enough to build up a good lather.**
3. **Vigorously scrub hands and arms for at least 10 to 15 seconds. Clean under fingernails and between fingers.**



4. **Rinse hands and arms thoroughly under running water.**
5. **Dry hands and arms with a single-use paper towel or warm-air hand dryer. Use a paper towel to turn off the faucet. Do not use your apron or any part of your uniform. When leaving the restroom, use a paper towel to open the door.**



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