
DO IT RIGHT!

Hand washing



Personnel

Wash your hands properly and frequently to reduce chances of contaminating food and food contact surfaces.

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Here's how to do it:

1. Wet your hands with warm water.
2. Lather them with soap and scrub for at least 20 seconds. Pay special attention to the backs of your hands, your wrists, between your fingers and under your nails.
3. Rinse with warm water.
4. Dry your hands with a paper towel.
5. Use paper towel to turn off the tap (if not at a hands-free sink).

Reasons why employees may skip hand washing:

- soap dispenser is empty or soiled
- water is too cold or too hot
- hand wash station is not conveniently located
- hand wash station is blocked or filled with utensils
- paper towels are not available
- employees are not trained on the importance of hand washing