
Keep Hands Clean

Food handlers must wash hands.

How

- Wet hands with warm water.
- Apply soap.
- Wash hands for **20 seconds**.
- Rinse.
- Dry with a single-use paper towel or air-dryer.



When

- After using the restroom
- After using a tissue
- Before handling raw food
- After handling raw food
- After smoking, eating, or drinking
- After handling soiled dishes and utensils
- After taking the garbage out
- Before starting or returning to food preparation or service
- Before putting on gloves

Gloves must be worn when handling ready-to-eat foods.

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