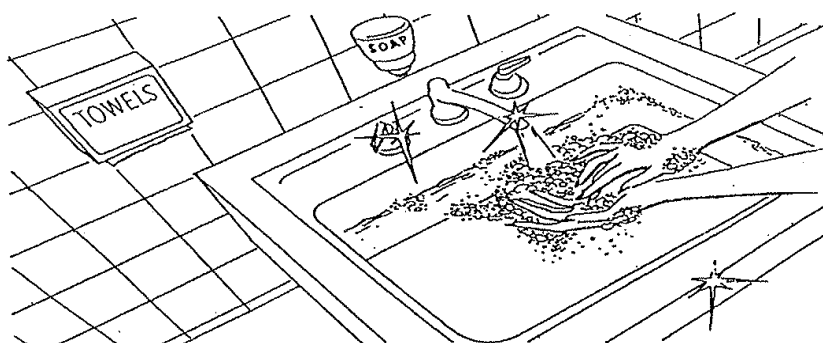


Protect your health and the health of others

EMPLOYEES MUST WASH HANDS



When to Wash:

1. After touching bare human body parts other than clean hands and clean exposed arms
2. After using the toilet
3. After coughing, sneezing, using a handkerchief or tissue, using tobacco and eating or drinking
4. After handling soiled equipment or utensils
5. During food preparation, as often as necessary
6. When switching between working with raw and ready-to-eat food
7. Before donning gloves for working with food

How to Wash:

1. Wet hands
2. Apply Soap
3. Lather and scrub for 10-15 seconds. Wash between fingers, under nails and the tops of your hand
4. Rinse thoroughly
5. Dry your hands
6. Turn off the tap with a paper towel

Where to Wash:

Food employees shall clean their hands and exposed portion of their arms in a hand washing sink and may not use a food preparation or ware

**ALL EMPLOYEES SHALL WASH THEIR HANDS BEFORE LEAVING THE RESTROOM.
ALL FOOD EMPLOYEES LEAVING THE RESTROOM SHALL WASH THEIR HANDS
AGAIN UPON RE-ENTERING THE FOOD PREPARATION AREA.**