

Addressing CDC Risk Factor Number 3:
Poor Personal Hygiene Of Food Handlers
A sick person may not work with food



THE PROPER WAY TO WASH YOUR HANDS

The most important part of the hand washing process is scrubbing of the hands with soap.



1 Wet hands.

Use soap. **2**



3 Wash hands while counting to 20.



Rinse completely. **4**



5 Dry hands with paper towel.



Use paper towel to turn off faucet. **6**

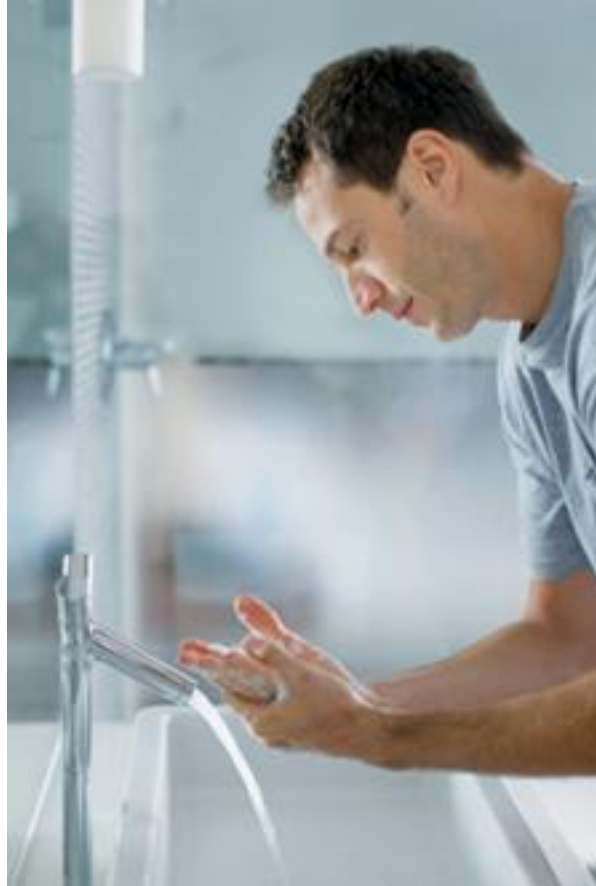


7 Put paper towel in trash.



Never dry your hands on your clothing, apron, uniform or cloth towel!

When To Wash Your Hands:



Before beginning work

When To Wash Your Hands:



After using the restroom

When To Wash Your Hands:



After touching uncooked meat

When To Wash Your Hands:



After touching hair, skin, eyes, nose, mouth, etc.

When To Wash Your Hands:



After eating, drinking, or using tobacco products

When To Wash Your Hands:



After sneezing, coughing, or blowing your nose

When To Wash Your Hands:



**After handling any used or soiled utensils
or equipment**

When To Wash Your Hands:



After handling or moving any trash or garbage

When To Wash Your Hands:



After doing any cleaning activities

When To Wash Your Hands:



After touching unwashed produce

Gloves Are Required if:



Your nails are polished, artificial, rough, or long

Gloves Are Required if:



Jewelry, other than a plain band ring, is worn

Gloves Are Required if:



Wound or Bandaid on hand

Gloves Are Required if:



Wash your hands before putting on gloves. Wash them again after removing the gloves. Change gloves anytime they become contaminated or damaged.

Hand Washing Facility

An accessible hand washing setup will encourage hand washing and help to eliminate bacteria and viruses on your hands, which can get into food and make people sick.

Hand washing facility requirements:

- Booths that handle only prepackaged food such as bottled or canned beverage, chips, candy bars etc. do not require a hand washing setup.
- Booths in which open food is handled are required to have a hand washing facility located inside the booth.
- Each handwashing facility shall be equipped with warm (minimum 100°F) running water under pressure through a mixing valve or combination faucet, handwashing cleanser (soap), single-use paper towels.
- Handwashing facility shall be equipped with a 5 gallon water tank and a 7.5 gallon waste water tank.
- Approved hand washing facilities must be provided within or immediately adjacent to food handler restrooms.
- Alternative hand washing facilities may be allowed when deemed adequate by the Environmental Health Division.

See example on following slide

Hand Washing Facility

