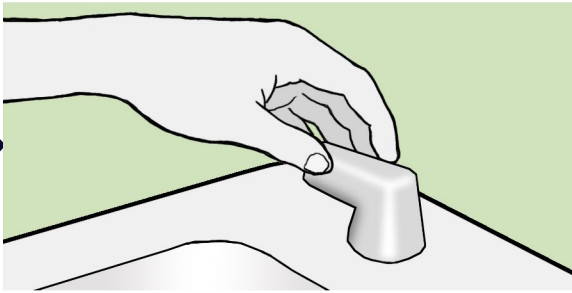


Proper Handwashing for Safe Food Handling



STEP
1



Turn on warm water. Water should feel warmer than your hands.

Tell your supervisor if water is not warm.

STEP
2



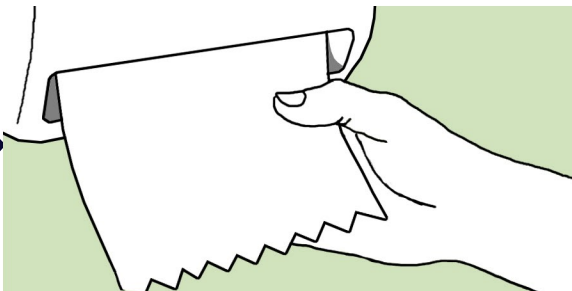
Apply soap to your hands and form a good lather. Scrub palms, tops, between fingers, under nails, and up the exposed part of the arm. This should take about 15 seconds.

STEP
3



Rinse the soap off your hands and arms. Do not begin rinsing until you are finished scrubbing step.

STEP
4



Dry with a single use towel or an air dryer.
Use paper towel to turn off water.