

HANDWASHING

FOR FOOD HANDLERS

1



WET HANDS

Remove jewellery and watches.
Wet hands with warm water first.

2



SOAP

Be sure to use enough liquid soap.

3



LATHER WELL

Lather for 15-20 seconds.
Clean wrists, palms, back of hands, and
between fingers.

4



RINSE

Rinse with warm water.
Be sure not to touch the side
of the sink.

5



DRY

Dry hands completely with paper towel or
with an air dryer.

6



KEEP CLEAN

Use a paper towel to turn off the water to
protect hands from getting dirty again.