



HANDWASHING STEPS

Handwashing is the most effective way to prevent the spread of foodborne illness when done properly. All employee must follow these steps to help keep our food, customers, and business safe.

1. Turn on the water and wet hands
2. Apply one squirt of hand soap
3. Rub and lather vigorously for 20 seconds, past the wrists; fingertips, chop and slide!
4. Clean under your fingernails (brush optional)
5. Rinse hands well
6. Dry hands with paper towels
7. Turn off water with paper towel
8. Throw away paper towel
9. Put on clean gloves when gloves are needed

Repeat whenever hands become contaminated.