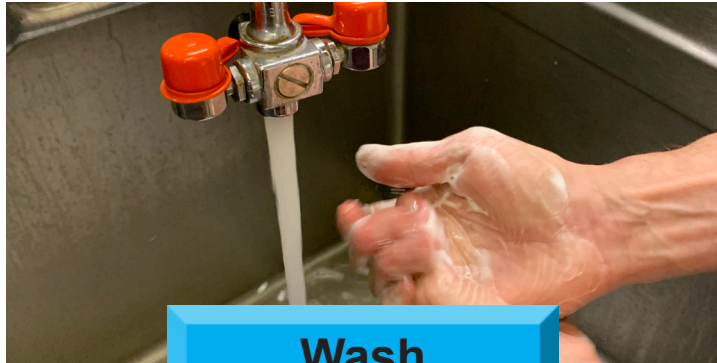




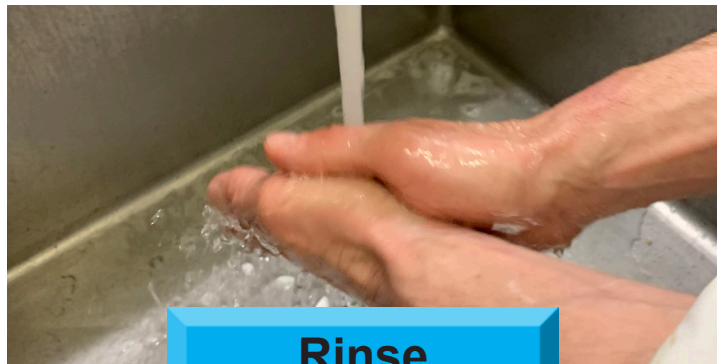
Wet

WET with Warm Water (at least 100°F) and Add Soap



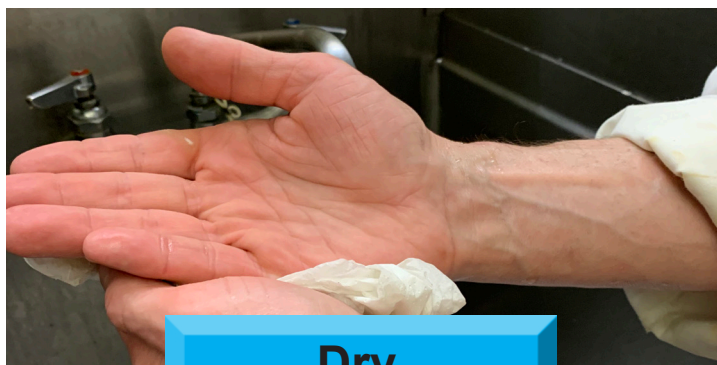
Wash

WASH with Soap (at least 20 seconds, rubbing vigorously and cleaning under nails)



Rinse

RINSE in Clean, Running Warm Water



Dry

DRY with Clean Single-Service Paper Towels, a Towel System, or Warm-Air Hand Dryer

Employees Must Wash Hands

Wash **BEFORE** you:

Start food preparation.

Work with clean equipment and utensils.

Put on gloves to work with Ready-To-Eat food.

Start a new food-prep task, especially, when changing from raw or cooked animal products to cut fruits and vegetables and other Ready-to-Eat food.

Wash **AFTER** you:

Use the toilet.

Interrupt working with food (answering the phone, opening a door or drawer).

Eat, drink, use tobacco or chew gum.

Touch soiled dishes, utensils or equipment.

Take out trash or do other non-food preparation tasks.

Touch your nose, mouth, or any part of your body.

Sneeze, cough or use a handkerchief or disposable tissue.

Care for, or handle, aquatic or service animals.

Finish any activities that contaminate hands.