

Food Service Staff:

Stay Healthy & Wash Your Hands!

WHEN to Wash Your Hands

- Before, during, and after **work**
- Before and after preparing or eating **food**
- When moving from one **prep station** to another
- After removing **gloves**
- After handling **meat, fish, poultry, or produce**
- After touching your **nose, eyes, ears, or mouth**
- After using the **restroom**
- After **coughing, sneezing, or blowing your nose**
- After taking a **break**
- After handling **soiled dishes, money, or trash**
- After using **cleaning chemicals**
- Whenever they look **dirty**

HOW to Wash Your Hands



Wet

Wet hands with hot or cold running water.



Wash

Apply soap, lather & scrub backs of hands, under nails & between fingers for 20 seconds. If soap and water are unavailable, use alcohol-based hand sanitizer.



Rinse

Rinse hands under hot or cold running water.



Dry

Dry hands using a clean towel or air-dry.

Source: Center for Disease Control