



Wash Your Hands!

Always wash your hands *before* and *after* certain tasks to prevent the spread of germs.

It is important to wash your hands...

- ✓ After touching raw poultry, meat, fish, eggs, unwashed fruits/vegetables, and other Time/Temperature Control Foods (TCS foods)
- ✓ After doing another task that has interrupted food handling and before handling food (i.e. after touching the cash register)
- ✓ Before putting on new gloves
- ✓ After using the restroom
- ✓ After cleaning and sanitizing
- ✓ After taking the trash out
- ✓ After sneezing or coughing
- ✓ After eating, drinking, or smoking
- ✓ After touching your face or any part of your body
- ✓ After touching dirty plates, utensils, and equipment



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**EMPLOYEES:
This sink is used for
handwashing only**



