

# Wash your hands

All employees must wash their hands thoroughly before beginning work and after using the restroom. Employees must use soap, warm water, and disposable towels to wash their hands.

## Where?

Only use sinks designated for hand washing. Never wash hands in sinks where food is prepared or pots, pans, utensils, or equipment are washed.

## When?

You should always wash your hands after:

- Using the restroom.
- Touching your face or hair, especially if you wear makeup or hair ointments.
- Using a handkerchief or tissue.
- Touching unclean equipment, work surfaces, soiled clothing, etc.
- Handling raw food, especially meat and poultry.
- Smoking eating and drinking.
- Clearing away dirty dishes, utensils, etc.
- When hands become visibly soiled.
- Handling money.
- Touching infected parts of the body.

## Why?

Our customer's health is in your hands! Hands are probably the most common vehicle for the transmission of contamination to food and food contact surfaces. Good hand washing procedures are essential to the prevention of E-coli, hepatitis, salmonella, and staph.

Remember: cuts and open wounds must always be covered with clean bandages and the bandages should be covered with plastic gloves or finger cots.

**Use of a common towel is prohibited.**