



EMPLOYEES MUST WASH HANDS BEFORE RETURNING TO WORK



1. Wet hands



2. Apply Soap



3. Wash for 20 seconds



4. Rinse



5. Dry cleaned hands



6. Turn off faucet with paper towel

Proper Use of Gloves in a Food Establishment



Gloves are **NOT** a replacement for hand washing.



1. Hands must be thoroughly washed and dried before putting on gloves, when changing to a new pair of gloves, and after removing gloves
2. Gloves need to be changed frequently:
 - When changing tasks (ie moving from raw to ready to eat food)
 - After cleaning or handling chemicals/cleaners
 - After handling non- food equipment or money
 - After handling garbage
 - After using the restroom (gloves must not be worn into the restroom-wash your hands)
 - After blowing your nose, touching your mouth/hair/skin
 - After eating or drinking
 - After handling dirty equipment or utensils
 - Anytime they become soiled or torn
3. Gloves are not to be re-used once removed