

HANDWASHING TIPS

Inadequate hand hygiene contributes to food related illnesses. There are 5,000 deaths per year due to food borne illness.*

*Center for Disease Control

1. Prepare hand towels PRIOR to washing hands.
2. Wet hands with warm water.
3. Use dispenser and dispense soap.
4. Scrub hands, inside web of fingers, back of hands, fingernails and wrists 15-20 seconds.
5. Rinse in downward fashion.
6. Use paper towel to dry hands and open door.
7. If using an air dryer, use elbows.
8. An alcohol based hand sanitizer can be used as a substitution.

**SAFETY IS NOT COMMON SENSE!
ACCIDENTS HAPPEN...TO BE PREVENTABLE! ®**