FOOD SAFETY *Quick tip*

When To Wash Your Hands

1 After using the restroom

2 Before and after handling raw food

3 After touching your hair, face or body, including clothing or aprons

4 After sneezing, coughing or using a handkerchief or tissue

5 After smoking, eating, drinking or chewing gum or tobacco (because they require hand-to-mouth contact)

6 After handling chemicals

7 After taking out the garbage and after busing tables or handling dirty dishes

8 After touching anything else that might contaminate hands, including unsanitized equipment, work surfaces or cleaning cloths

Source:
National Restaurant Association Educational Foundation.
312/715-1010, Ext.701.

COMMITTED TO INTERNATIONAL FOOD SAFETY COUNCIL FOOD SAFETY EDUCATION