

GENERAL HANDWASHING PROCEDURES

Note: Frequent and thorough hand washing is the most critical aspect of personal cleanliness. Clean hands and fingernails will help prevent most hazardous conditions that could contaminate the food product.

1. Turn on water and let it run to a temperature as hot as the hands can comfortably stand.
2. Moisten hands under water and apply soap to them. Lather well beyond the wrists and up the arms to the elbows, to remove soil and dirt.
3. Scrub thoroughly between the fingers and around the nails. Use a brush to clean under the nails. Rinse brush clean and store it in a sanitizing solution.
4. Rub hands together using friction for at least 20 seconds.
5. Rinse thoroughly under running water. Rinse from elbow toward fingertips to rinse away contaminants. Turn water off with a single use paper towel.
6. Dry hands with a new single use paper towel.
7. Do not re-contaminate hands by touching anything before returning to work. Do not wipe hands on apron or handkerchief. Open the restroom door using a clean single use paper towel. Always wash hands upon returning to work area from restroom, break, trash removal, etc.
8. Repeat this procedure as often as necessary to keep hands clean at all times.

Hand washing should be performed frequently during shift.

HAND WASHING WILL BE PERFORMED AFTER ALL THE FOLLOWING ACTIVITIES:

- *Using the restroom
- *Using a handkerchief or tissue
- *Handling raw food
- *Touching or scratching any area of the body or hair
- *Touching unclean equipment or work surfaces, soiled clothing, or wash rags
- *Smoking or using chewing tobacco
- *Clearing tables, scraping used dishes or utensils, or performing dishwashing operations
- *Eating food or drinking beverages

***PERFORMANCE OF ANY ACTIVITY THAT COULD RESULT IN CROSS CONTAMINATION!**

Note: Even when all proper hand washing techniques have been followed, you should avoid direct hand contact as much as possible with ready to eat foods and cooked foods.

*** Also see glove usage procedures.