



PERSONAL HYGIENE — HAND WASHING

HOW TO WASH YOUR HANDS THE FOOD SAFETY WAY



1. Wet Hands



2. Apply soap



3. Lather for at least 20 seconds



4. Rinse hands



5. Dry hands



6. Turn off water with paper towel to avoid recontamination

It is recommended that a waterless hand sanitizer be applied after hand washing is complete. These liquids/gels aid in the reduction of micro-organisms on the hands.



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FOOD SAFETY FOR FOOD OPERATIONS