

HAND WASHING

Where to Wash

Hand washing must take place in the designated hand wash sink equipped with the following:

1. Hot and cold running water
2. Soap
3. Disposable paper towels
4. Waste container
5. Hand washing sign



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When to Wash

Before

- Starting work
- Engaging in food preparation
- Changing gloves

Between

- Handling of raw and RTE foods
- Different tasks

After

- Using the restroom
- Coughing, sneezing, eating, drinking, etc.
- Cleaning or handling soiled items
- Touching part of the body (hair, face, etc.)
- When gloves are dirty, torn, or any situation that may have contaminated hands

How to Wash

1. Wet hands and arms
2. Apply soap
3. Scrub hands and exposed portion of arms vigorously for 10-15 seconds
4. Rinse hands and arms
5. Dry hands and arms with a disposable towel

