Food Safety .... It’s in YOUR Hands!

1. You must start at a hand washing sink, **NOT** a food prep sink.

2. Use soap and warm running water.

3. Rub hands together for 20 seconds, up to elbows.

4. Wash backs of hands, wrists, between fingers, and under fingernails.

5. Rinse hands well under running water.

6. Turn off running water with a paper towel, **NOT** with bare hands.

7. Dry hands with a clean paper towel or air dryer.

8. Use an approved hand sanitizing solution before handling ready-to-eat foods.