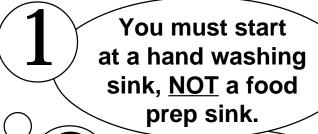


Division of Hotels & Restaurants
Florida Department of
Business and Professional Regulation
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Food Safety It's in YOUR

Hands!



Use soap and warm running water.

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Rub hands together for 20 seconds, up to elbows.

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

Rinse hands well under running water.

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

Dry hands with a clean paper towel or air dryer.

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

