

# **EMPLOYEES MUST WASH HANDS WITH SOAP AND WARM RUNNING WATER**



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## **BEFORE**

- ✓ handling any food
- ✓ putting on gloves for handling food
- ✓ switching between working with raw and ready-to-eat food

## **DURING**

- ✓ food preparation, as often as necessary, to prevent cross contamination

## **AFTER**

- ✓ using the toilet
- ✓ touching body parts other than clean hands and arms
- ✓ eating or drinking, coughing, sneezing, blowing your nose, or using tobacco
- ✓ handling soiled equipment or utensils