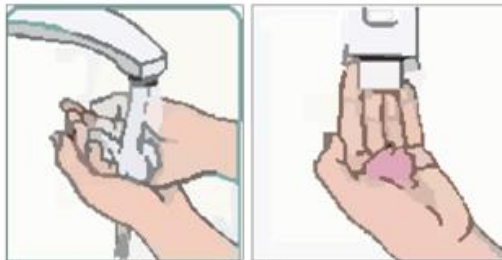


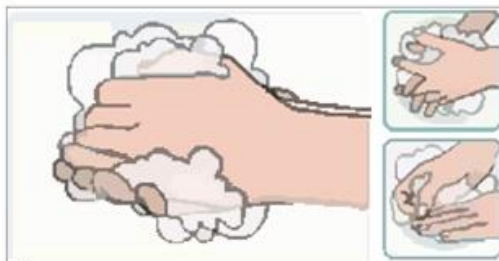
Protect your health and the health of others

EMPLOYEES MUST WASH HANDS.....

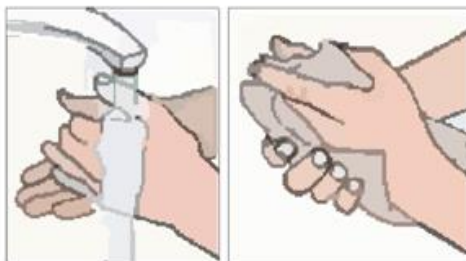


1 Wet your hands

2 Use soap



3 Lather and scrub 20 sec. with soap



4 Rinse with warm water

5 Dry your hands with paper towel



6 Use towel to touch handles and doors

- 1. After touching bare human body parts other than clean hands and clean exposed arms**
- 2. After using the toilet**
- 3. After coughing, sneezing, using a handkerchief or tissue, using tobacco and eating or drinking**
- 4. After handling soiled equipment or utensils**
- 5. During food preparation, as often as necessary**
- 6. When switching between working with raw and ready-to-eat food**
- 7. Before donning gloves for working with food**
- 8. After engaging in activities that may contaminate hands.**

ADEQUATE AND CONVENIENT HANDWASHING FACILITIES SHALL BE PROVIDED, INCLUDING HOT AND COLD RUNNING WATER, SOAP, AND APPROVED HAND DRYING MECHANISM.

NO EMPLOYEE SHALL RESUME WORK AFTER USING THE TOILET ROOM WITHOUT FIRST WASHING HIS/HER HANDS BEFORE LEAVING THE RESTROOM AND AGAIN UPON RE-ENTERING THE FOOD PREPARATION AREA.



**GEORGIA DEPARTMENT OF PUBLIC HEALTH
FOOD SERVICE PROGRAM**

2 Peachtree St NW 13TH Floor
Atlanta, GA 30303
(404) 657 6534