

Wash your hands.

Clean hands keep our food safe.

Clean hands = safe food.

How to wash

1

Wet and soap

Wet hands with warm water.
Apply soap.



2

Scrub (10 - 20 seconds)

Scrub all surfaces vigorously
for 10-20 seconds.



3

Rinse well

Rinse hands thoroughly under
clean, warm water.



4

Dry completely

Dry hands with a single-use
paper towel.



5

Turn off faucet

Use the paper towel to turn off
the faucet where taps are not
hands-free.



When to wash

Wash when you...



Enter a production area
(start of shift and after
every break)



Finish using the
washroom



Cough or sneeze into
your hands



Eat, drink or smoke



Handle waste, dirty
materials, or non-food
contact surfaces



Have any risk of
contaminating product
or the work area