



# HANDWASHING

FOR FOOD HANDLERS

FOOD HANDLERS



1

## wet hands

Remove jewellery and watches.  
Wet hands with warm water first.



2

## soap

Be sure to use enough liquid soap.



3

## lather well

Lather for 15-20 seconds.  
Clean wrists, palms, back of hands,  
and between fingers.



4

## rinse

Rinse with warm water.  
Be sure not to touch the side  
of the sink.



5

## dry

Dry hands completely with paper  
towel or with an air dryer.



6

## keep clean

Use a paper towel to turn off the  
water to protect hands from getting  
dirty again.



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