



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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519-258-2146 ext. 1473
WINDSOR 1005 Ouellette Avenue

www.wehealthunit.org
ESSEX 360 Fairview Avenue West, Suite 215

LEAMINGTON 215 Talbot Street East