HANDWASHING

1. WET HANDS
2. SOAP / LATHER (20 seconds)
3. RINSE
4. TOWEL DRY
5. TURN OFF TAP WITH TOWEL

**ALWAYS wash your hands before:**
- Handling ready-to-eat foods
- Starting work
- Preparing food
- Eating
- Handling clean utensils, silverware and plates

**ALWAYS wash your hands after:**
- Handling raw foods, especially meat and poultry
- Eating or smoking
- Taking out the garbage
- Cleaning food preparation areas (surfaces, equipment, plates and utensils)
- Cleaning washrooms
- Sneezing, coughing, or blowing your nose
- Going to the washroom
- Touching your hair, face or body
- Touching anything else that may contaminate hands (including money)

**IF IN DOUBT, WASH YOUR HANDS!**

www.ingoodhands.ca