

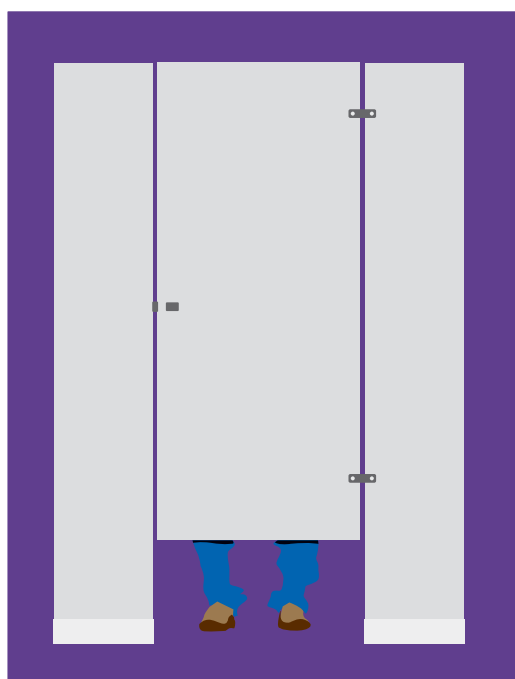
The
**Culture
of
Food
Safety**

HANDWASHING

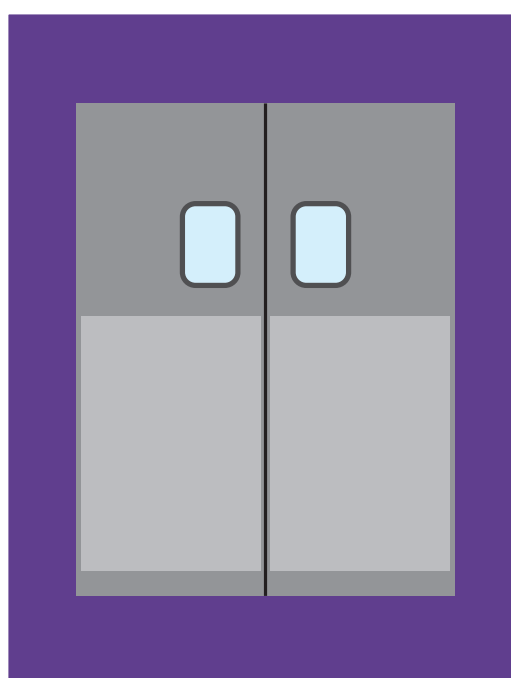
When it comes to personal hygiene, handwashing is one of the most important steps in preventing the spread of pathogens and cross-contamination. It's also one of the easiest steps! Food handlers must wash their hands before preparing food or working with clean equipment and utensils. They must also wash their hands before putting on single-use gloves.

Make sure to wash your hands after the following activities

Using the restroom



Leaving and returning to the kitchen/prep areas



Clearing tables or busing dirty dishes



Taking out the garbage



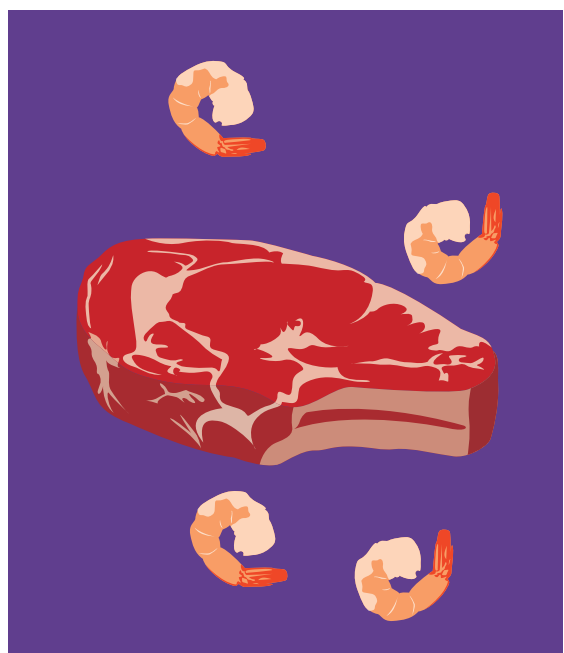
Handling chemicals that might affect food safety



Eating, drinking, smoking, or chewing gum or tobacco



Handling raw meat, poultry, or seafood



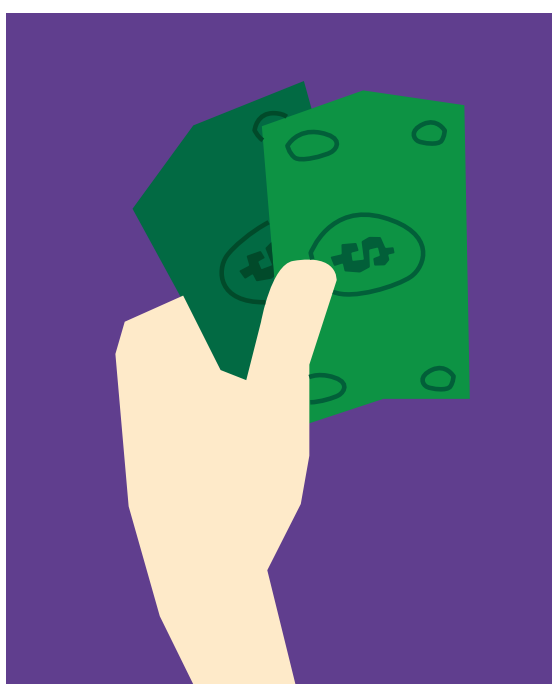
Touching the body or clothing



Sneezing, coughing or using a tissue



Handling money



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