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# Handle with Care

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# 001

fold

**Name four times when food handlers should wash their hands (other than at the start of a shift).**

**Handle with Care**

**100 points**

- Handling chemicals that might affect food safety
- Taking out garbage, clearing tables, or bussing dirty dishes
- Handling money
- Leaving and returning to the kitchen/prep area
- Handling raw meat, poultry, or seafood (before and after)
- Handling service animals or aquatic animals
- Touching anything else that may contaminate hands (dirty equipment, work surfaces, towels, etc.)

- Hands should be washed before putting on gloves when starting a new task.
- Hands should be washed after:
  - Using the restroom
  - Touching the hair, face, body, clothing, or aprons
  - Sneezing, coughing, or using a tissue
  - Eating, drinking, smoking, or chewing gum or tobacco

002

fold

**Describe the five steps of handwashing.**

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**Handle with Care**

**200 points**

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- Wet hands and arms with running water at least 100°F (38°C)
  - Apply enough soap to build up a good lather
  - Scrub hands and arms for 10 to 15 seconds
  - Rinse hands and arms thoroughly under warm running water
  - Dry hands and arms with a single-use paper towel or hand dryer
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003

fold

**What must a food handler do before putting on gloves when starting a task?**

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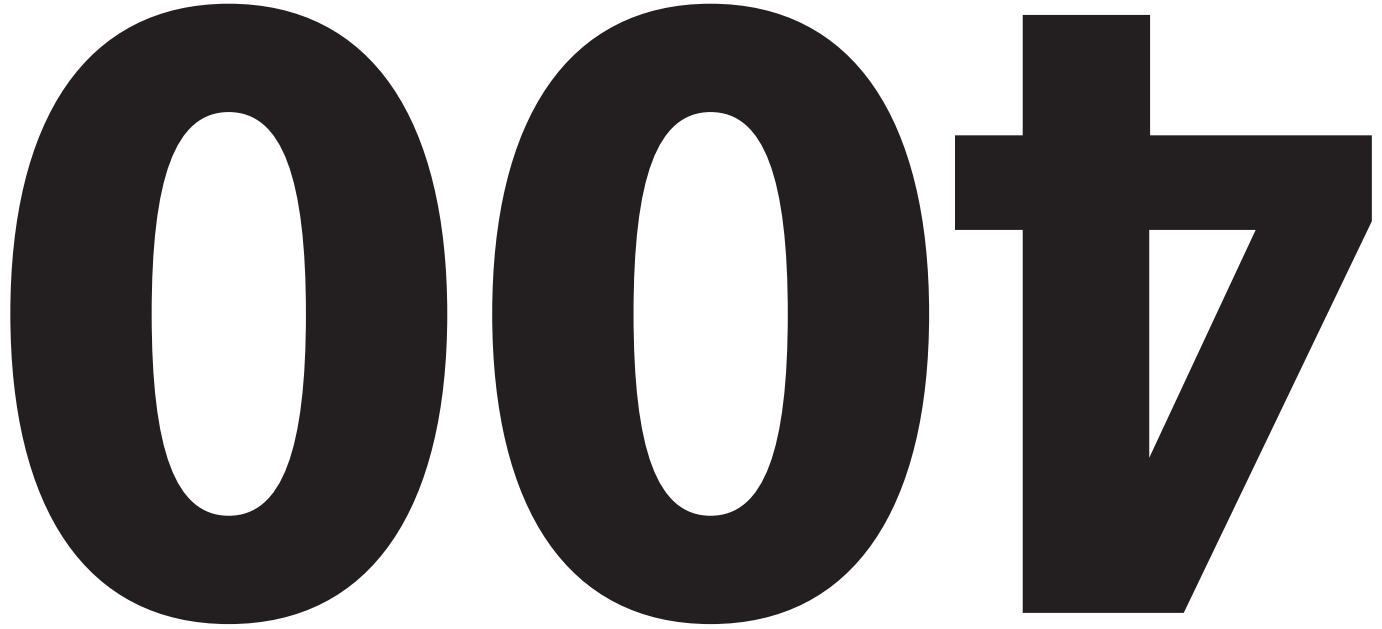
**Handle with Care**

**300 points**

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Wash hands

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fold

**What is the correct way to care for an infected wound on a food handler's finger?**

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**Handle with Care**

**400 points**

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- Place a single-use glove over the cover
- Impermeable cover such as a bandage or finger cot
- Cover wounds on the hand or wrist with an

009

fold

**How should a manager respond to a food handler who has vomiting, diarrhea, or jaundice for seven days or less?**

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**Handle with Care**

**500 points**

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Exclude the food handler from the operation

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