

Keep Hands Clean With Good Hygiene

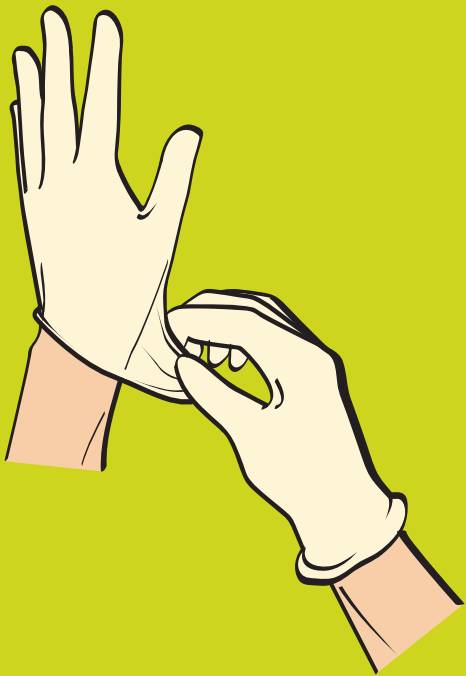
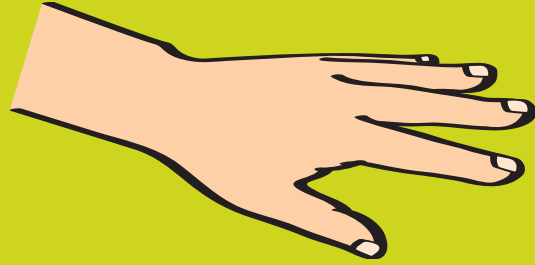


Proper Handwashing

Follow the six steps when washing your hands. Always wash them before you start work and after touching anything that may contaminate them.

Proper Hand Maintenance

Keep your fingernails short and clean. Cover cuts and sores with bandages and clean gloves. Remove nail polish and don't wear false nails.



Proper Use of Gloves

Wash your hands before putting on gloves and when changing to a fresh pair. Change gloves when they become soiled or torn, when you start a different task, and at least every 4 hours during continual use.

Personal Cleanliness & Proper Attire

Start by bathing or showering before coming to work. Wear clean clothes, wear a hair restraint, and remove your jewelry.



Employee Illness

Never handle food when you're sick. Tell your manager if you show signs of illness, especially if you have been diagnosed with a foodborne illness.



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