

# HANDWASHING FACT SHEET

## Handwashing Procedure



1. Wet Hands With Warm Water



2. Apply Soap



3. Wash For 20 Seconds



4. Rinse Hands



5. Dry Hands



6. Turn Off Water With Paper Towel

## When To Wash

- Before starting to work with food, utensils, or equipment
- Before putting on gloves and any time you change tasks
- During food preparation, as often as needed
- When switching between raw foods and ready to eat foods
- After handling any soiled utensils or equipment
- After handling dirty dishes and before handling clean dishes
- After eating, drinking, or using tobacco products
- After coughing, sneezing, or using a tissue
- After touching your face, skin, or hair
- After using the bathroom, wash hands in bathroom and again when returning to the work area
- After handling service animals, fish in aquariums, or shellfish in display tanks
- After doing cleaning tasks or touching garbage

**Keep Hand Wash Sinks  
Accessible At All Times**



**Reminder:** stock all hand wash sinks with a **sign, soap,** and **paper towel**

