



HANDWASHING FOR FOOD ESTABLISHMENTS

WHEN TO WASH YOUR HANDS:

When entering the kitchen and when changing tasks

After handling dirty dishes or equipment

Before putting on gloves

Before working with exposed food, clean equipment and utensils, and unpackaged single service articles

After handling money

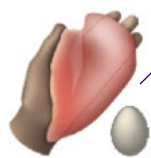
After handling garbage

After

- Sneezing
- Coughing
- Eating
- Touching your hair or body
- Taking a break

After using the restroom

After handling raw food



Wash for at least 20 seconds with soap, warm water, and vigorous rubbing of the hands, arms, between fingers, and fingertips.



Contact the EH&S Environmental Public Health Team at 206-543-7262 or phdept@uw.edu with questions.