

FOODSERVICE

HANDWASHING

pointers

WASH YOUR HANDS AFTER EVERY TIME YOU:



SNEEZE



use the

RESTROOM



use cleaning

PRODUCTS



handle

GARBAGE



handle
dirty

EQUIPMENT



take off

GLOVES



handle

RAW MEATS

fish, or poultry



handle dirty

DISHES

or utensils



...and before you change tasks

#GHD #IWASHMYHANDS #HANDWASHING