

Handwashing

Rule Section:

2-3 Personal Cleanliness



How to wash?

Use warm water and a hand cleanser, scrub vigorously for 10-15 seconds (paying attention to area underneath fingernails), rinse thoroughly, and dry hands properly.

Avoid recontamination:
use a paper towel to
turn water off and open
door



Hand sanitizers that
meet criteria of 2-301.16
may be used **after**
handwashing



Why wash hands?

Improper handwashing continues to be one of the leading causes of foodborne illness. It is important that all food workers practice good hygiene and know when, where, and how to properly wash hands.

When?

- Before working with food, clean equipment, and utensils
- After going to the restroom
- After touching bare body parts
- After using the phone
- After coughing, sneezing, blowing nose
- When switching from handling raw to RTE foods
- Before donning gloves to work with food
- After any activity that contaminates the hands

What's new?

- Washing in "warm" water means at least 100° F
- Each handsink must have a handwashing sign
- Handwashing cannot occur in the 3-compartment or utility sink
- Additional safeguards are required for those who wish to obtain a no bare hand contact exemption

Bare hand contact:

Handwashing is good but when combined with proper glove use, can greatly reduce foodborne illness transmission



As always, a well-stocked sink has:

Warm water, soap, a way to dry hands, (paper towels, single use cloth, or air drying device), garbage.