


Food Service Hand Hygiene Safety



Food service employees should maintain their own safety procedures to ensure safety for themselves, their co-workers and customers. Review the following food service safety tips with your employees.

Tool Box Tips

- Gloves should be heavy, cut-resistant, made of waterproof material (nitrile or similar washable material).
- It is preferred to use soap and clean water for hand washing when available. If only contaminated water is available, prepare a solution of 1/4 cup household bleach per 1 gallon of water.
- Label containers (e.g. “Bleach disinfected water - Do not drink”).
- Wash your hands with soap and clean water after cleanup or decontamination work, before preparing or eating food and after restroom use.
- Follow proper handwashing guidelines:
 1. Wet your hands with clean, running water that’s at least 100°F. Wetting your hands helps the soap work better.
 2. Apply enough soap to cover all surfaces of your hands and wrists.
 3. Lather your hands by rubbing them together vigorously. Make sure to lather the backs of your hands, between your fingers, and under your nails.
 4. Scrub your hands for at least 20 seconds. Scrubbing for this long removes dirt, bacteria, and other germs that can make you sick.
 5. Rinse your hands and wrists thoroughly under clean, running water to remove all soapy residue.
 6. Dry your hands and wrists with a clean towel or single-use paper towels. You can also let them air dry.
 7. Use a towel to turn off the faucet.
- Wash wounds with soap and clean water or a 60% alcohol hand sanitizer immediately. Seek immediate medical attention if wounds become red, swollen or ooze pus.



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