

HAND WASHING



Washing your hands for 20 seconds with soap, running water, and plenty of friction is the best way to eliminate all types of germs from hands. Once these germs have been removed, a hand sanitizer can be applied to kill any pathogens that remain.

Think of it this way:
in the kitchen, you have a bucket for cleaning and a bucket for sanitizing. The cleaning step is used to prepare the surface for the sanitizing step.



The same is true for your hands!

You can wash without sanitizing, but you can't sanitize without washing.

HAND WASHING VS HAND SANITIZING

It is never acceptable to use hand sanitizers instead of washing hands.

In the kitchen, soap and water are always available. Hand sanitizer should only be used in combination with hand washing.

After washing hands, follow these steps:

APPLY: Use enough sanitizer to cover the entirety of both hands.

RUB: Rub your hands together for about 20 seconds. When your hands begin to feel dry, you have rubbed in all the sanitizer.

LEAVE IT: Be careful not to remove hand sanitizer from your hands before it has fully dried. Do not wash or rub it off on your clothes.

Proceed with standard glove useage for safe food handling.

