Hand Washing & Food Safety

How are they related?

Dirty hands can make us sick and contaminate our food

Wash your hands with warm soapy water, and scrub vigorously for 20 seconds. Use a clean disposable towel to dry your hands.

Top Foodborne Illnesses

- Norovirus (58%)
- Salmonella (11%)
- Clostridium Perfringens (10%)
- Campylobacter (9%)
- Staphylococcus Aureus (3%)
- Other (9%)


No Bare Hand Contact

1. Wear gloves or use utensils when handling ready to eat foods
2. Wash your hands before and after wearing gloves
3. Change gloves when starting a new task


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