

Hand Washing



Wood County Health Department

NOTICE

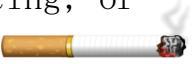
**EMPLOYEES
MUST WASH
HANDS BEFORE
RETURNING
TO WORK**



All hand washing sinks must be useable and supplied with warm water, soap, and single use towels.



When to Wash:

- Before you start work
- After smoking, eating, or drinking 
- After handling raw foods or ready to eat foods
- After cleaning or handling garbage
- After sneezing coughing or using a tissue
- After going to the restroom
- When switching between food preparation areas
- Before putting on gloves, between glove changes, and after removing gloves.



Vigorously scrub hands and underneath fingernails for **20** seconds.

Helpful Tip: Use a single use towel to turn facet off or open door after washing hands.

Is sanitizer enough?

FDA approved hand sanitizers may be used with hand washing but not as a replacement. Sanitizers do not eliminate all types of germs. They may not remove physical dirt on hands.



NOTE: Hands should never be washed in food prep sinks, utensil washing sinks, or mop sinks, to prevent contamination.