

## HANDWASHING:

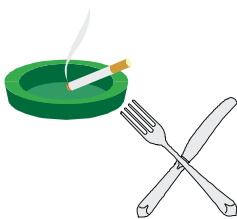
Thorough and frequent handwashing prevents the spread of disease. Employees must wash hands before handling, preparing, or serving food, or before putting on gloves.

### 5 Steps for Clean Hands

1. Wet hands with warm water
2. Apply soap and lather
3. Vigorously rub hands together for 10-15 seconds
4. Rinse thoroughly
5. Dry hands using a single use towel

## Wash Hands After:

Smoking, Eating  
or Drinking



Handling  
Raw Food



Cleaning or  
Handling Garbage



Using a  
Tissue



Going to the  
Restroom



Graphics Courtesy of Kansas Department of Health and Environment