

HANDWASHING *NOTICE*



Hand Cleaning Procedure

Food employees shall clean their hands and exposed portions of their arms with soap for at least 20 seconds in a designated hand wash sink.

Fingers, finger tips, areas between the fingers, hands and arms shall be vigorously lathered and scrubbed for 10 to 15 seconds, followed by

Thorough rinsing under clean, running warm water; and

Immediately followed by thorough drying with individual, disposable towels or a heated hand-drying device.

Employees shall keep their hands and exposed portions of their arms clean. Wash hands after each visit to the toilet & after any other probable contamination



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