

NOTICE

EMPLOYEES SHALL KEEP THEIR HANDS AND EXPOSED PORTIONS OF THEIR ARMS CLEAN

Wash hands after each visit to the restroom and after any other probable contamination.

HAND CLEANING PROCEDURE

Food employees shall clean their hands and exposed portions of their arms for at least 20 seconds, using soap in a 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;

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

Using a paper towel to turn off the faucet.

[healthy.arkansas.gov](https://www.healthy.arkansas.gov)

