

HANDWASHING

Violation #12

HACCP #12

Food Code Sections: 510, 512, 514, 1120

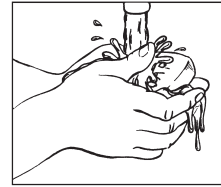
Proper Handwashing

- Always wash hands in a hand sink
- Rinse hands under running clean warm water
- Apply soap and rub hands together vigorously for at least 20 seconds
- Thoroughly rinse hands under running clean warm water
- Dry hands using paper towels or a heated air drying device
- To avoid recontamination, turn water off using a paper towel

Wash Hands:

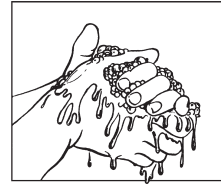
- After touching bare skin, hair, or clothing
- After using the toilet
- After caring for or handling service animals
- After coughing, sneezing, using a handkerchief or disposable tissue
- After using tobacco, eating, or drinking
- After handling soiled equipment or utensils
- During food preparation, as often as is necessary to remove soil and contamination and to prevent cross-contamination when switching tasks
- Switching between working with raw food and working with ready-to-eat food
- Before putting on gloves for working with food
- After engaging in other activities that contaminate hands

1.



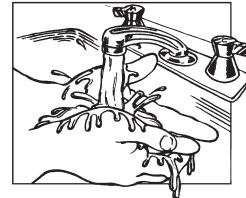
Wet hands with warm water and apply soap.

2.



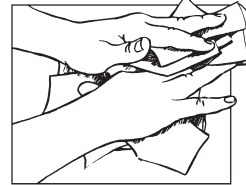
Rub hands for 20 seconds. Get under fingernails and between fingers.

3.



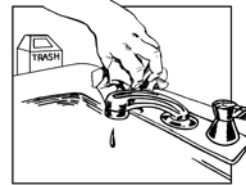
Rinse under warm running water.

4.



Dry hands on your own clean towel.

5.



Turn off water with paper towel. Throw towel away.



Public Health
Prevent. Promote. Protect.

**Peoria City/County
Health Department**

Environmental Health

2116 N. Sheridan Rd.
Peoria, Illinois 61604
309/679-6161

environmentalhealth@peoriacounty.org

www.pcchd.org