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