

# HAND WASHING

**Policy:** Food service employees follow procedures to keep hands clean at all times during the preparation and service of food.

## PROCEDURES:

- Wash hands only in hand washing sinks.
  - Use water as hot as the hands can stand.
  - Using running water and dispenser soap, wet hands and exposed areas of wrists and arms.
  - Lather the hands, wrists and forearms making sure to interlock fingers and cover the back of the hands.
  - Use a nail brush to get under the fingernails.
- Wash for a minimum of 20 seconds. Singing two versions of "Happy Birthday" will nicely.
- Wash with harmony!
  - Rinse thoroughly from fingertips to wrists to forearms.
  - Dry hands carefully with single service paper towels.
  - Use an approved hand sanitizer only after the hands are clean.