

# HAND WASHING MANUAL

Hands are "carriers" of many types of pathogens that cause food poisoning. Food contamination originated from the hands of food handlers is a major cause of food poisoning.

To prevent food poisoning, wash hands at the proper time and in the proper way.

### When to wash your hands

- (1) Before starting work or when changing work assignments
- (2) After taking breaks (using the restroom or eating meals, etc.)
- (3) After touching a used duster
- (4) After touching your hair or face
- (5) After cleaning or touching a trash can
- (6) When waiting on a customer or thereafter (responding to phone calls, etc.)

## **Preparations before washing your hands**

- Are your nails cut short enough?
- Are you wearing any nail polish?
- Have you removed your watch and rings?



Wet your hands completely with water.



2

Apply liquid hand soap to your



3

Wash palms and the underside of fingers.



4

Wash the back of hands and fingers.





Wash between and around the base of fingers.





Wash thumbs and around the base of thumbs.



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Wash fingertips.



8

Wash wrists.



9

Rinse your hands in running water.



10

Fully wipe off all moisture using a paper towel.

Do not share or reuse towels, etc.



Spray some alcohol formulation onto your hands.

After directly applying disinfectant underneath and around nails, rub all over fingers.



### Washing hands twice is more effective.

Repeat steps [2] - [9] a second time.

Washing hands twice washes away germs and viruses

## Note

- Be sure to dry your hands completely, because if there is any moisture on your hands, they won't be sufficiently sterile with an alcohol solution.
- To prevent your hands from getting dirty again, turn off the faucet using a paper towel.
- If using a nailbrush, wash the brush and keep it clean.



#### Parts that tend to be more difficult to clean

- Fingertips
- Between Fingers
- Around the Thumb
- Wrists
- •Folds of Hands

