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# Keep Hands Clean

**Food handlers must wash hands.**

## How

- Wet hands with warm water.
- Apply soap.
- Wash hands for **20 seconds**.
- Rinse.
- Dry with a single-use paper towel or air-dryer.



## When

- After using the restroom
- After using a tissue
- Before handling raw food
- After handling raw food
- After smoking, eating, or drinking
- After handling soiled dishes and utensils
- After taking the garbage out
- Before starting or returning to food preparation or service
- Before putting on gloves

**Gloves must be worn when handling ready-to-eat foods.**

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