

NOTICE



Employees shall keep their hands and exposed portions of their arms clean.

Wash hands after each visit to the toilet
&
after any other probable contamination

Hand Cleaning Procedure

Food employees shall clean their hands and exposed portions of their arms for at least 20 seconds, using soap in a hand wash sink.

Fingers, finger tips, areas between the fingers, hands and arms shall be vigorously lathered and scrubbed for 10 to 15 seconds, followed by;

Thorough rinsing under clean, running warm water; and

Immediately followed by thorough drying with individual, disposable towels or a heated hand-drying device.

