

FOOD EMPLOYEES MUST WASH THEIR HANDS

BEFORE

- Handling food
- Putting on food handling gloves
- Handling clean utensils or equipment
- Changing tasks (i.e., cash register to food prep)



AFTER

- Eating, drinking, smoking, or handling soiled utensils, equipment or garbage
- Using the bathroom
- Sneezing or blowing your nose
- Touching your hair, face, or clothing

USE THIS SINK FOR HAND WASHING ONLY!!

1. Wet your hands with warm running water.
2. Add soap and rub your hands together for at least 20 seconds.
3. Clean under fingernails and between fingers.
4. Rinse hands thoroughly under running water.
5. Dry hands completely using disposable paper towels.
6. Use paper towel to turn water faucet off and open restroom door before discarding.



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