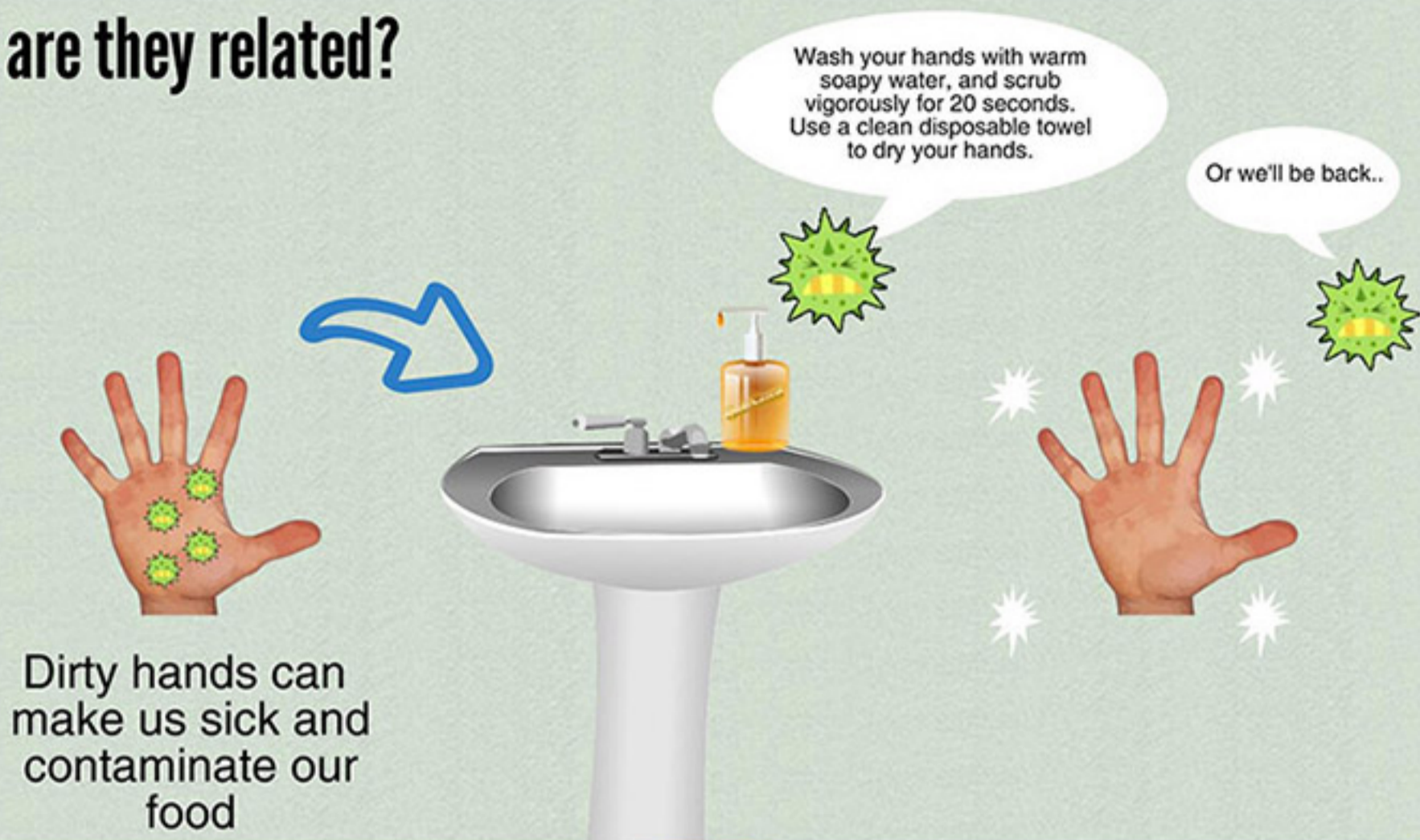


Hand Washing & Food Safety

How are they related?



Dirty hands can make us sick and contaminate our food

Top Foodborne Illnesses



■ Norovirus (58%) ■ Salmonella (11%)
■ Clostridium Perfringens (10%) ■ Campylobacter (9%)
■ Staphylococcus Aureus (3%) ■ Other (9%)

Source: Centers for Disease Control and Prevention National Center for Emerging and Zoonotic Infectious Diseases. (2012, September 24). Foodborne illness, foodborne disease, (sometimes called "food Poisoning"). Centers for Disease Control and Prevention. Retrieved July 17, 2014, from <http://www.cdc.gov/foodsafety/facts.html>



No Bare Hand Contact



1. Wear gloves or use utensils when handling ready to eat foods
2. Wash your hands before and after wearing gloves
3. Change gloves when starting a new task

Source: Department of Health. (2014). Adoption of chapter 11-50 Hawaii administrative rules (pp. 1-170). Hawaii: Department of Health. Retrieved from <http://health.hawaii.gov/san/files/2014/03/11-50.pdf>



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