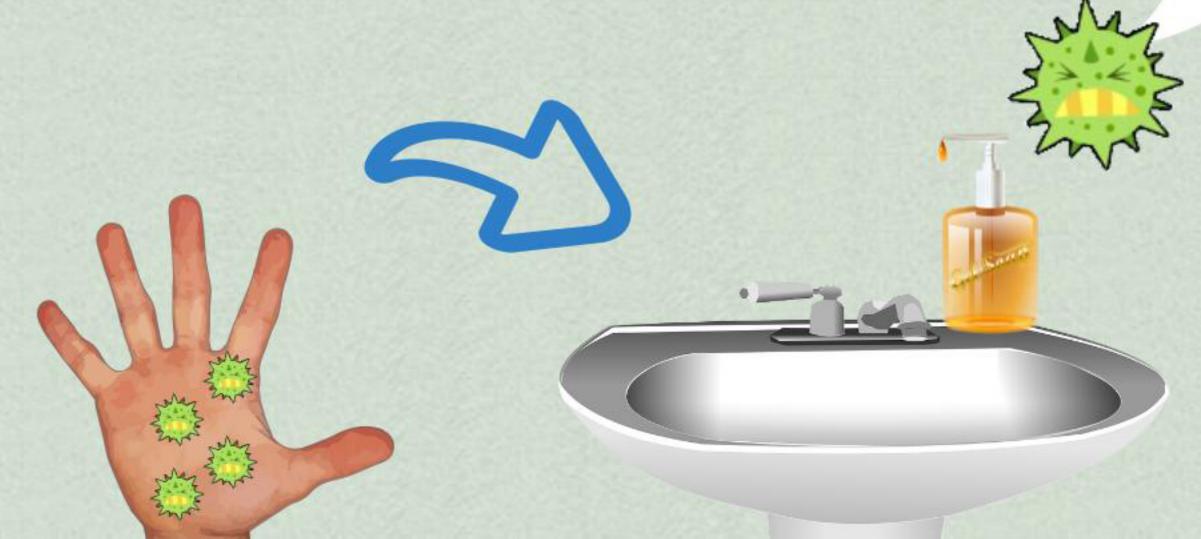
Hand Washing & Food Safety

How are they related?

Wash your hands with warm soapy water, and scrub vigorously for 20 seconds. Use a clean disposable towel to dry your hands.

Or we'll be back ..





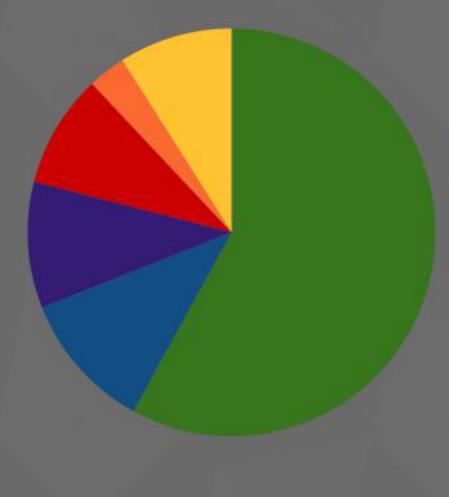


Dirty hands can make us sick and contaminate our food

Top Foodborne Illnesses



No Bare Hand Contact



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

Norovirus (58%) Salmonella (11%)

Clostridium Perfringens (10%) Campylobacter (9%)

Staphylococcus Aureus (3%) Other (9%)



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

http://www.cdc.gov/foodsafety/facts.html

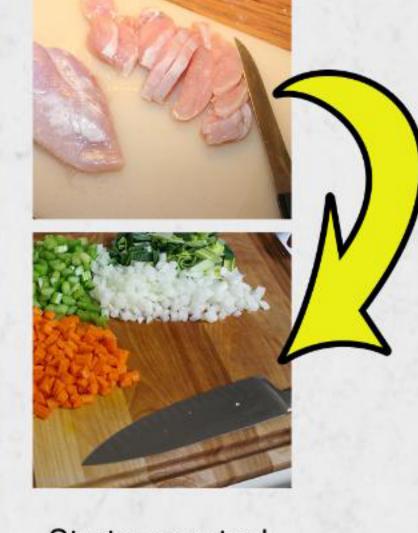
Wash your hands before you...



Prepare food



Start a new task







Cough, sneeze, or blow your nose



Handle raw meats, seafood, or poultry





Touch your face, hair, or body



Go to the bathroom



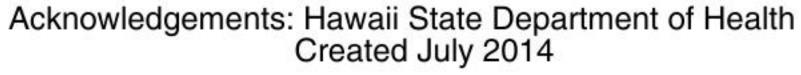
Handle garbage or cleaning supplies

^{**} Image credit: This is a derivative of Here fishy fishy by Joseph Mietus, available under Creative Commons Attribution License 2.0 at https://flic.kr/p/9BrHGR









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