Hand Washing & Food Safety

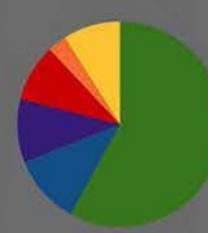
How are they related?

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





1. Wear gloves or use utensils when handling ready to eat foods

2. Wash your hands before and after wearing gloves

	Norovirus (58%)		Salmonella (11%)		
Clostridium Perfringens (1		0%) 📕		Campylobacter (9%)	
	Staphylococcus Aureus (3%		o) 🧧 Other (9%)		

3. Change gloves when starting a new task

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

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



Prepare food



Start a new task



Cough, sneeze, or blow your nose

Wash your hands after you...



Handle raw meats, seafood, or poultry

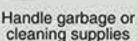


Touch money or anything soiled



Touch your face, hair, or body

Go to the bathroom



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