

Keep Hands Clean and Food Safe

Hand hygiene Washing your hands



1. Hands are only washed in the basin provided.



2. Use soap to work up a lather.



3. Wash palms, fingers, thumbs, nails and wrists (use a nail brush if necessary).



4. Rinse off soap by washing hands under running hot water.



5. Dry with paper towel.

Staff must wash their hands **before**:



- Starting or re-commencing food handling (for example, starting a shift, returning from a break)



- Handling food

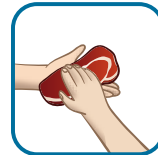


- Wearing disposable gloves

Staff must wash their hands **after**:



- Attending the toilet
- Handling raw ingredients
- Eating or drinking



- Habits that may cause contamination, such as licking fingers, biting nails, smoking, touching pimples or sores
- Coughing, sneezing, using a handkerchief or disposable tissue



- Disposing of or handling waste
- Handling animals
- Handling anything else other than the food (for example, money, cleaning cloths, cleaning equipment)
- Handling any food that may potentially contaminate other food products.



Published by Rural and Regional Health and Aged Care Services Division
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 Authorised by the Victorian Government, 50 Lonsdale Street, Melbourne.
 May 2007. Printed on sustainable paper by GT Graphics PTY LTD. 34,
 Stanley Street, Collingwood, Victoria 3066