
Hand Washing

Why?

The cleanliness, health and habits of food handlers are very important because people sometimes carry diseases which are easily spread through food. Handwashing is the easiest and most effective manner of preventing the spread of disease-causing organisms from one person (or food) to the next.

When?

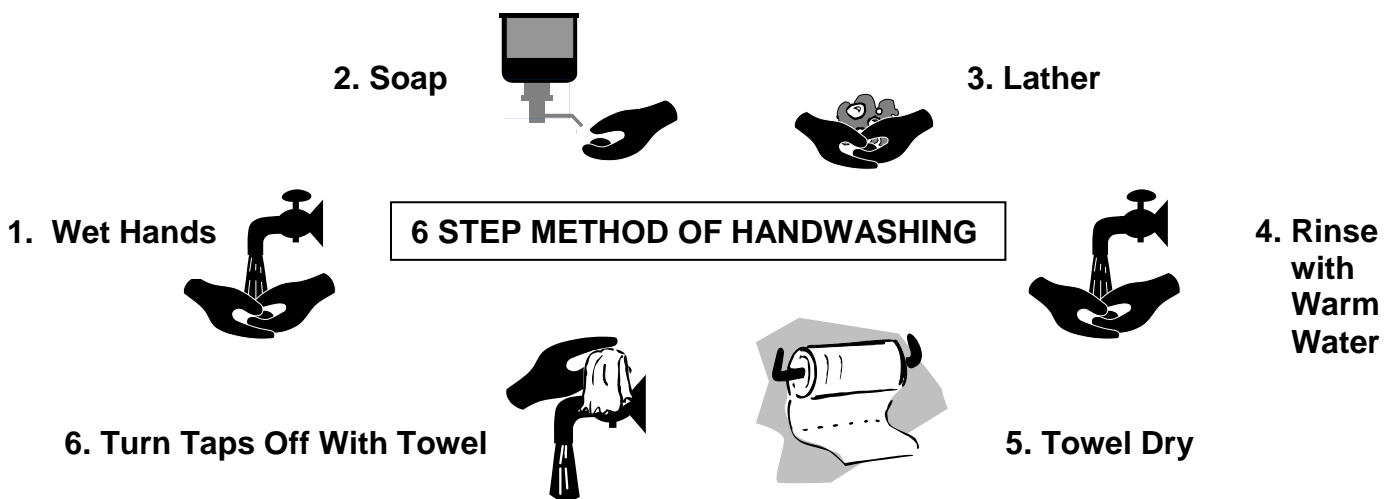
Before:

- Beginning work use the designated hand sink in your establishment.
- Handling any food.
- Starting a new task in kitchen.

After:

- Handling raw vegetables, raw meats and their juices
- Handling garbage or cleaning chemicals
- Handling money and before handling foods again
- Using the washroom
- Sneezing, coughing or touching your face, nose, mouth, or smoking
- Whenever your hands are visibly dirty

How to Handwash?



www.publichealthgreybruce.on.ca

Provided courtesy of Health Protection, Grey Bruce Health Unit
Offices: Owen Sound - 519-376-9420 or 1-800-263-3456