If you're healthy and you know it wash your hands!

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"FOODBORNE ILLNESS" IS NOT A MENU ITEM!

Handwashing prevents disease.

WHY WASH?

Disease causing organizisms that can not be seen can be transferred from unwashed hands to food and food equipment.

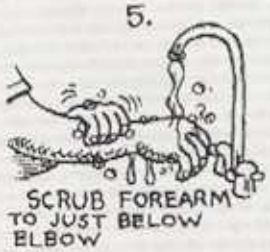
Poor personal habits are a major cause of foodborne illness. Proper handwashing is one of the best habits you can develop to prevent foodborne illness.

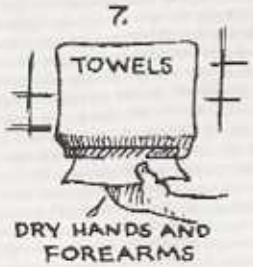
The most common microbes that cause Foodborne Illness can be eliminated by effective handwashing.

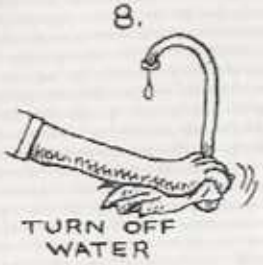
- *Hepatitis A*
- *Shigella*
- *Samonella*
- *E. coli 0157:H7*
- *Campylobacter*

THE 10 MOST DANGEROUS UTENSILS IN THE FOOD PREPERATION AREA!

HOW TO WASH







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WHEN TO WASH?

Hands should be washed after:

- Going to the toilet
- Coughing/sneezing or using a tissue
- Eating, drinking, smoking, or taking a break
- Touching cuts, burns, or infected areas on the skin
- Handling dirty kitchen equipment, utensils, dishes or soiled work surfaces
- Handling raw meat and poultry

Hands should be washed before:

- Handling ready-to-eat foods, such as:
  - breads
  - deli meats
  - cheese
  - fruits
  - vegetables, etc.
- Eating or going on a break.

Handwashing prevents disease.