

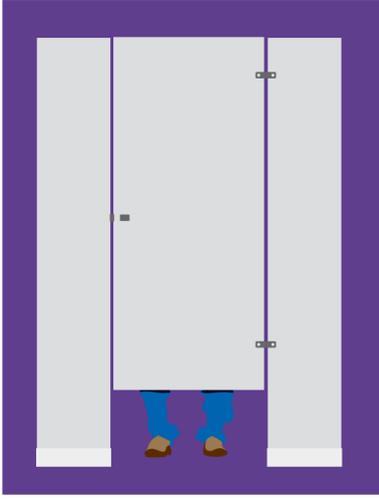
The  
**Culture**  
of  
**Food Safety**

# HANDWASHING

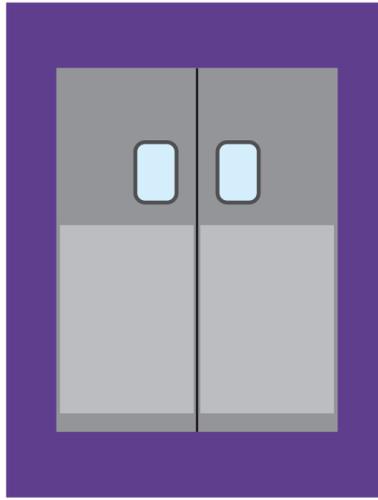
When it comes to personal hygiene, handwashing is one of the most important steps in preventing the spread of pathogens and cross-contamination. It's also one of the easiest steps! Food handlers must wash their hands before preparing food or working with clean equipment and utensils. They must also wash their hands before putting on single-use gloves.

**Make sure to wash your hands after the following activities**

*Using the restroom*



*Leaving and returning to the kitchen/prep areas*



*Clearing tables or bussing dirty dishes*



*Taking out the garbage*



*Handling chemicals that might affect food safety*



*Eating, drinking, smoking, or chewing gum or tobacco*



*Handling raw meat, poultry, or seafood*



*Touching the body or clothing*



*Sneezing, coughing or using a tissue*



*Handling money*

