



Hygiene: Hand Washing

Keep Hands Clean
Keep Food Safe



Wet Hands

Wash hands only in basin provided. Wet hands and arms with warm running water.

Apply Soap

Lather hands by rubbing together, use enough soap to build up a good lather.

Scrub Vigorously

Scrub hands for at least 20 seconds. Lather the backs of hands, under nails and between fingers.



Rinse Hands

Rinse hands and arms thoroughly under clean, running water.

Dry Hands

Dry hands with a single-use paper towel or warm hand dryer. Turn off faucet with paper towel.

About EduClasses

EduClasses® provides professional quality ANAB accredited Food Handler Classes, Seller Server Classes, and Food Manager Classes.



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