

HANDWASHING & DISEASE CONTROL

Hand Washing

Make the Workplace Safer

- ✓ Keep all restrooms clean and report any problems with restrooms to your Supervisor.
- ✓ When possible use washing facilities that provide hot water.
- ✓ If water is spilled, make sure it doesn't become a slip hazard.

Follow Safe Work Practices

- ✓ Always use warm water and liquid soap.
- ✓ Work up a good lather that covers the entire hand and wrist. Rinse the soap off and dry your hands using disposable towels, not your apron.
- ✓ Make sure you properly dispose of the paper towel.
- ✓ Always cover any open sores on your hands with a sterile medical covering after you wash your hands.
- ✓ If you handle raw food, wearing the proper gloves is always advisable.
- ✓ Fingernails should be short and clean.
- ✓ Nail polish, false nails and acrylic nails should not be worn while handling food.

DID YOU KNOW?

- Germs can be spread through the touching of skin.
- Certain germs can remain in the air for some length of time even after you have left the room.
- Germs can survive on surfaces for over 24 hours.



Disease Control

Follow Safe Work Practices

- ✓ Do not come to work if you have a temperature, cough or runny nose or have just had them and wish to return to work.
- ✓ Always use proper sneezing etiquette.
- ✓ If you start to bleed, take immediate action to stop the bleeding and make sure the blood has not spread to any surfaces or dishes, etc.
- ✓ Use a restaurant-approved disinfectant and sterilize working surfaces often.
- ✓ When handling raw food, make sure you wear the appropriate gloves, hair net and apron as approved by your employer.
- ✓ Never eat, smoke or drink liquids in or around food preparation and eating areas.
- ✓ If you become sick while at work, notify your Supervisor immediately.

