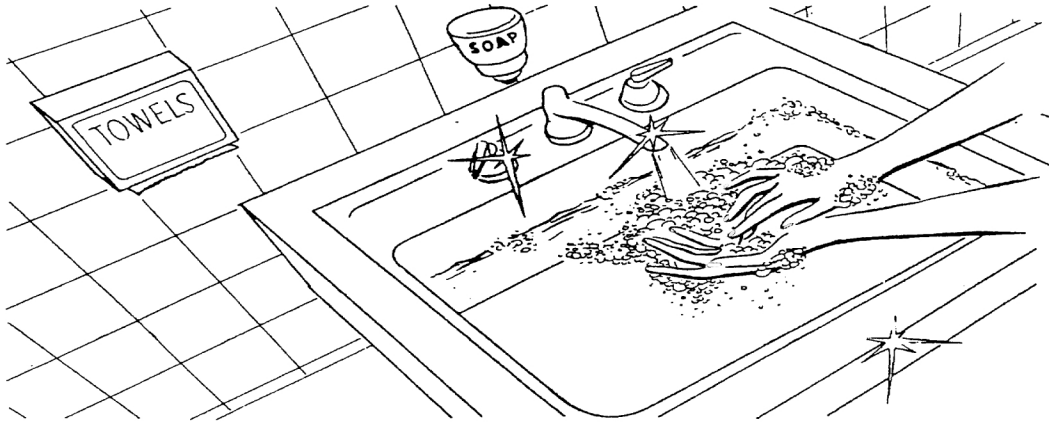


# Protect your health and the health of others

## ***EMPLOYEES MUST WASH HANDS***



1. After touching bare human body parts other than clean hands and clean exposed arms
2. After using the toilet
3. After coughing, sneezing, using a handkerchief or tissue, using tobacco and eating or drinking
4. After handling soiled equipment or utensils
5. During food preparation, as often as necessary
6. When switching between working with raw and ready-to-eat food
7. Before donning gloves for working with food

***ALL EMPLOYEES SHALL WASH THEIR HANDS BEFORE LEAVING THE RESTROOM. ALL FOOD EMPLOYEES LEAVING THE RESTROOM SHALL WASH THEIR HANDS AGAIN UPON RE-ENTERING THE FOOD PREPARATION AREA.***

***FOOD EMPLOYEES SHALL CLEAN THEIR HANDS AND EXPOSED PORTION OF THEIR ARMS IN A HANDWASHING SINK AND MAYNOT USE A FOOD PREPARATION OR WAREWASHING SINK.***