

Steps of Handwashing

The simple act of frequent and thorough hand washing minimizes food contamination and make customers and employees healthier.



Wet hands with hot water
Moje sus manos con agua caliente



Use soap
Use jabón



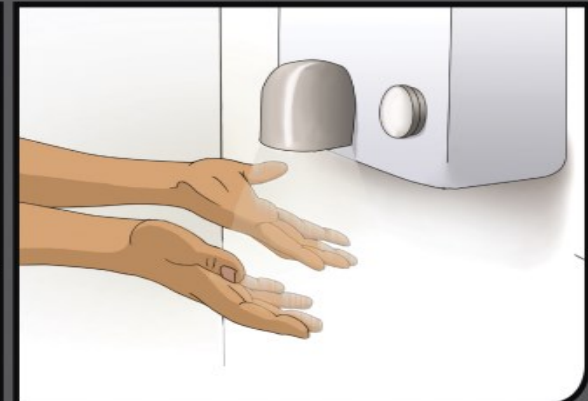
Wash and scrub for 20 seconds
Frote sus manos por 20 segundos



Rinse off soap
Enjuague



Turn off water with paper towel
Cierre la llave del agua usando una toalla de papel



Dry with paper towel or air dryer
Seque sus manos usando una toalla de papel o una secadora de aire

EMPLOYEES MUST WASH HANDS

