

WHAT?



**IDENTIFY WHEN TO WASH
AND HOW TO WASH HANDS**

WHO?



**EVERYONE WORKING
WITH FOOD AND DISHWARE**

WHEN?



**BEFORE SWITCHING TASKS, AFTER
HANDLING CONTAMINATED
SURFACES OR RAW MEAT, ANYTIME
HANDS ARE VISIBLY SOILED**

WHERE?



**ONLY AT DESIGNATED
HAND SINKS**

HOW?



**WASH FOR AT LEAST 20 SECONDS
USING SOAP AND PAPER TOWELS**

CORRECTION?



**REWASH HANDS IF NOT
DONE CORRECTLY**

HANDWASHING PROCEDURE ESSENTIALS

NORTHERN NEVADA
Public Health



Active Managerial Control