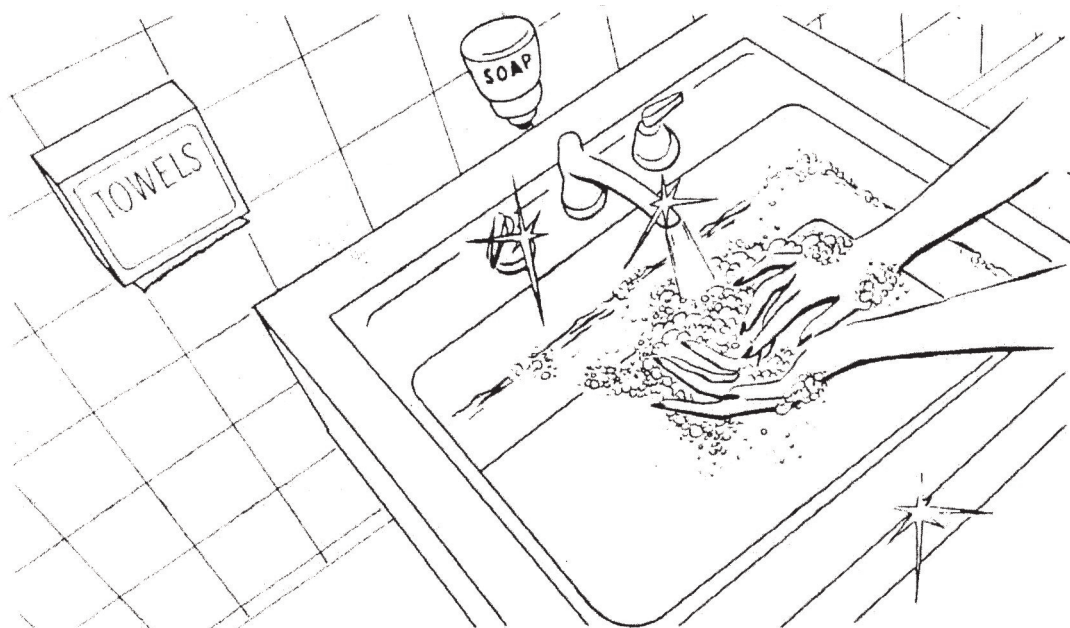


Protect your health and the health of others....

WASH YOUR HANDS



- 1. Immediately before engaging in food preparation;**
- 2. After using the toilet room;**
- 3. After coughing, sneezing, using a handkerchief or disposable tissue, using tobacco, eating, or drinking;**
- 4. After handling soiled equipment or utensils;**
- 5. During food preparation, to remove soil and to prevent cross-contamination;**
- 6. When switching between working with raw and ready-to-eat food; and**
- 7. After engaging in any activity that contaminates the hands.**

Adequate and convenient handwashing facilities shall be provided, including hot and cold running water, soap, and approved sanitary towels. The use of a common towel is prohibited. **NO EMPLOYEE SHALL RESUME WORK AFTER USING THE TOILET ROOM WITHOUT FIRST WASHING HIS/HER HANDS.**

All employees shall wear clean outer garments and shall keep their hands clean at all times while employed in handling food, drink, utensils or equipment.

A sign or poster that notifies food employees to wash their hands should be provided at all handwashing sinks used by food employees and should be clearly visible to food employees.



**GEORGIA DEPARTMENT OF AGRICULTURE
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