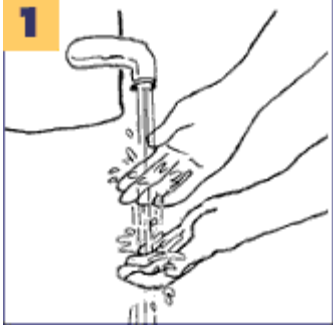


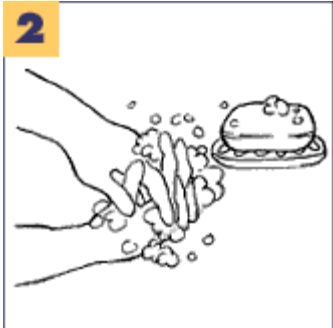
# **ATTENTION: FOOD EMPLOYEES**

Ohio regulation requires you to follow this procedure for cleaning your hands & arms



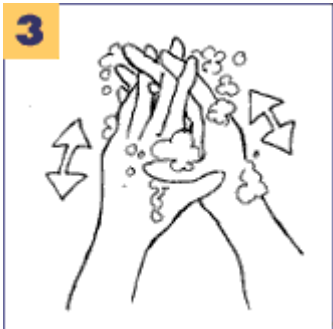
**1**

**Wet your hands with running water.**



**2**

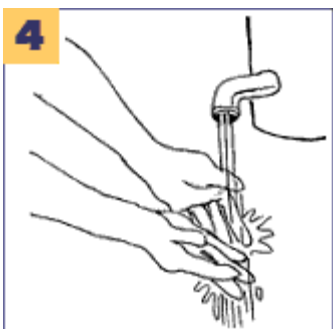
**Rub your hands together with soap and lather well, covering all surfaces.**



**3**

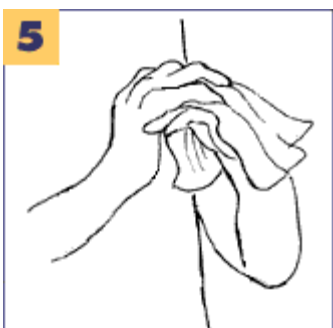
**Weave your fingers and thumbs together and slide them back and forth. Clean under fingernails**

**Vigorously rub the lathered skin surface for at least 20 seconds.**



**4**

**Rinse your hands under a stream of clean, running water until all soap is gone.**



**5**

**Blot your hands dry with a clean paper towel.**

**You must repeat this procedure during the food event**

**Before:**

- \* Preparing food
- \* Serving food
- \* Working with clean equipment or utensils
- \* Handling unwrapped eating utensils
- \* Putting on single use gloves

**During:**

- \* Food preparation as needed to keep clean

**After:**

- \* Using the toilet
- \* Eating or Drinking
- \* Smoking
- \* Using snuff or chew
- \* Coughing, sneezing or using a tissue/handkerchief
- \* Handling soiled equipment or utensils
- \* Handling animals
- \* Touching bare body parts other than clean hands/arms

**When:**

- \* Switching between working with raw food and ready-to-eat food