

EMPLOYEES



**WASH
YOUR
HANDS**



BEFORE

Beginning food handling of any kind

AFTER:

Having used the restroom

Engaging in work

After eating, drinking, or smoking

Leaving the garbage area

Tissue or handkerchief usage from coughing or sneezing

Handling raw meat, fish or poultry

Food or soil removal from equipment

After removing single service gloves

Hands have become contaminated from any activities

**FOOD SAFETY BEGINS WITH
CLEAN HANDS!!!!!!!**

**Pa Department of Agriculture
Bureau of Food Safety and Laboratory Services
Harrisburg Pa, 17110-9408
www.EatSafePA.com**