## **EMPLOYEE HANDWASHING**

- 1. Rinse hands under clean, running warm water (at least 100°F).
- 2. Apply soap.
- 3. Rub hands together vigorously for at least 10 15 seconds.



- 5. Rinse hands thoroughly under clean, running warm water (at least 100°F).
- 6. Dry hands using individual disposable towels, heat-air hand drying device or a continuous towel system that supplies the user with a clean towel.

Ohio Uniform Food Safety Code 3717-1-02.2 (B) Hands and Arms – Cleaning Procedure