EMPLOYEES MUST WASH HANDS
WITH SOAP AND WARM RUNNING WATER

Copyright © International Association for Food Protection

BEFORE

- ✓ handling any food
- ✓ putting on gloves for handling food
- ✓ switching between working with raw and ready-to-eat food

DURING

- ✓ food preparation, as often as necessary, to prevent cross contamination

AFTER

- ✓ using the toilet
- ✓ touching body parts other than clean hands and arms
- ✓ eating or drinking, coughing, sneezing, blowing your nose, or using tobacco
- ✓ handling soiled equipment or utensils

Montana Department of Public Health and Human Services/Food and Consumer Safety Section