

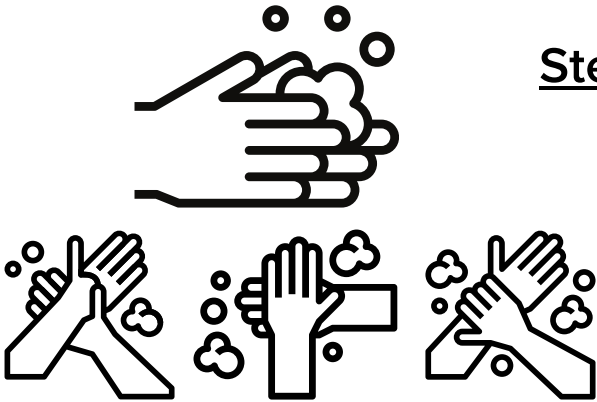
# Keep Produce Safe

## Wash Your Hands



Step 1: Wet hands with clean, running water (warm or cold).

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Step 2: Apply soap and lather hands for at least 20 seconds. Scrub between fingers, the palms and backs of hands, under fingernails, and up to wrists.

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Step 3: Rinse well, removing all the soap.

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Step 4: Dry hands using a disposable paper towel or air dryer. Throw paper towel away in trashcan.

### When to wash hands

- Before starting work
- Before putting on gloves
- Any other time hands may have been contaminated
- After contacting animals
- After eating and breaks
- After using the restroom
- After touching your face

