

HAND WASHING

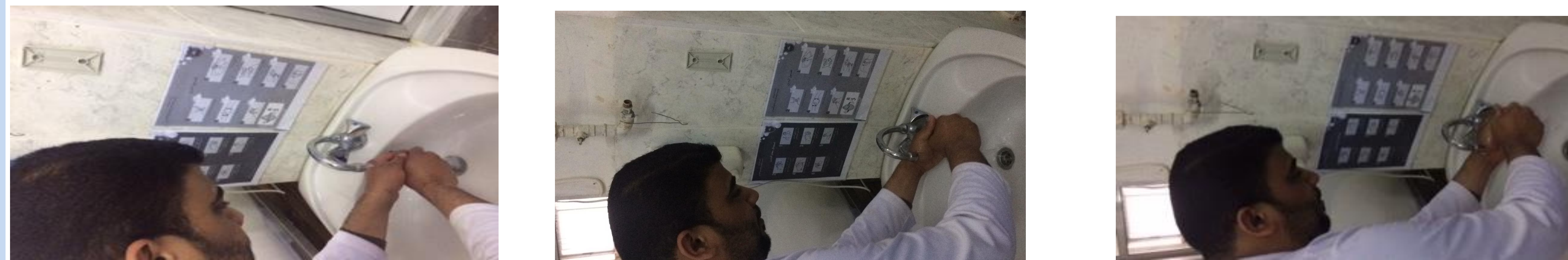
Hand Must Be Kept Clean At All Time

The correct hand washing procedure is essential to prevent contaminating food and reduces the risk of germ spreading. Always use warm water (35-45°C), liquid soap and disposable paper towels. Food handler must wash hands regularly throughout the working day. Always wash your hands in the following cases:

Hand washing Procedure

Wash basins must be provided with hot and cold water, soap and drying facilities. In all necessary places a protocol of hand washing is a must.

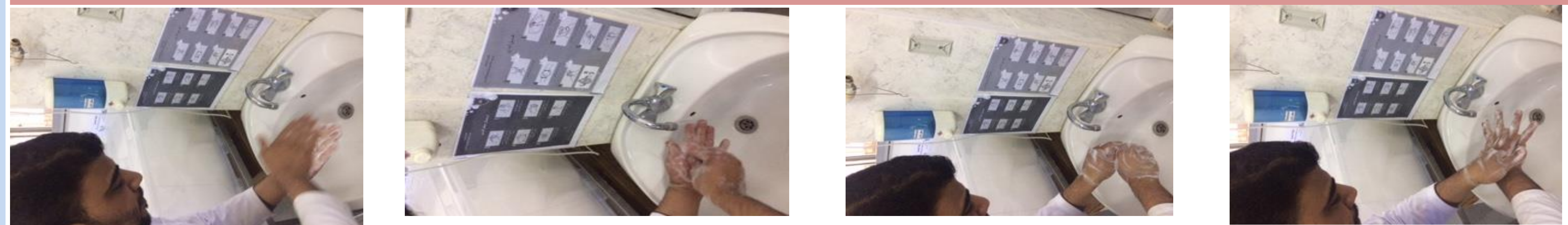
FIRST STEP: The hands should be wash /moisten/ thoroughly right up using running warm water to remove all dirt.



SECOND STEP: Apply sufficient liquid soap possessing antibacterial activity



THIRD STEP: Rub hands together vigorously for 10-15 seconds and make sure that dirt was removed, under fingernails and from surfaces of hands. Rub the back of hands, between fingers and under nails. Scrub your hands for at least 20 seconds.



FOURTH STEP: Rinse your hands well under clean, warm running water.



FIFTH STEP: Dry thoroughly with paper towel. Turn of faucet handles with paper towel. Use a paper towel to turn the door handle when exiting the lavatory. Reusable towels should not be used.



7- After handling pets, boxes or any waste



8- After touching hair, face, nose mouths and ears



9-After handling dirty clothes, crockery, cups..etc.



10-After handling external packaging, money, flowers



11- Whenever needed, before or after wearing gloves.



1- After using toilet



2- After a break, and before handling ready to eat food



3- When entering food storage areas



4- After handling raw food and waste



5- After putting on or changing a clothing and after dealing with ill person or a baby's nappy.

