

# STEPS OF HANDWASHING

The simple act of frequent and thorough handwashing minimizes food contamination and makes customers and employees healthier.

		
<b>Wet hands with hot water</b> Moje sus manos con agua caliente	<b>Use soap</b> Use jabón	<b>Wash and scrub for 20 seconds</b> Frote sus manos por 20 segundos
		
<b>Rinse off soap</b> Enjuague	<b>Turn off water with paper towel</b> Cierre la llave del agua usando una toalla de papel	<b>Dry with paper towel or air dryer</b> Seque sus manos usando una toalla de papel o una secadora de aire
<b>EMPLOYEES MUST WASH HANDS</b> Empleados deben lavarse las manos		
		<b>StateFoodSafety</b> Food Safety Training & Certification 



**ADAMS COUNTY**  
HEALTH DEPARTMENT

*Your Health. Our Mission.*