CLEAN HANDS
HEALTHY LIVES

DO IT RIGHT! Stop the spread of germs and bacteria by properly washing your hands when handling food.

Maintaining clean hands is key for sanitary food preparation.

Preventing the spread of germs and cross-contamination means clean hands and a clean work station when handling food.

Keeping hands clean helps prevent the spread of foodborne illness.

Washing your hands could mean the difference between a satisfied customer and a hospital visit.

Health is in Your Hands

ocfoodinfo.com
handwashing, down to a fine art.

WASH YOUR HANDS
LÁVESE LAS MANOS

WET HANDS
MÓJESE LAS MANOS

SCRUB WITH SOAP
LÁVESE CON JABON

DRY HANDS
SÉQUESE LAS MANOS
Clean hands. What a bright idea.

Wash your hands | Lávese las manos

Wet hands
Mójese las manos

Scrub with soap
Lávese con jabón

Dry hands
Séquese las manos
YOU NEVER KNOW WHAT LURKS IN THE SHADOWS

WASH YOUR HANDS
LÁVESE LAS MANOS

WET HANDS
MÓJESE LAS MANOS

SCRUB WITH SOAP
LÁVESE CON JABÓN

DRY HANDS
SÉQUESE LAS MANOS