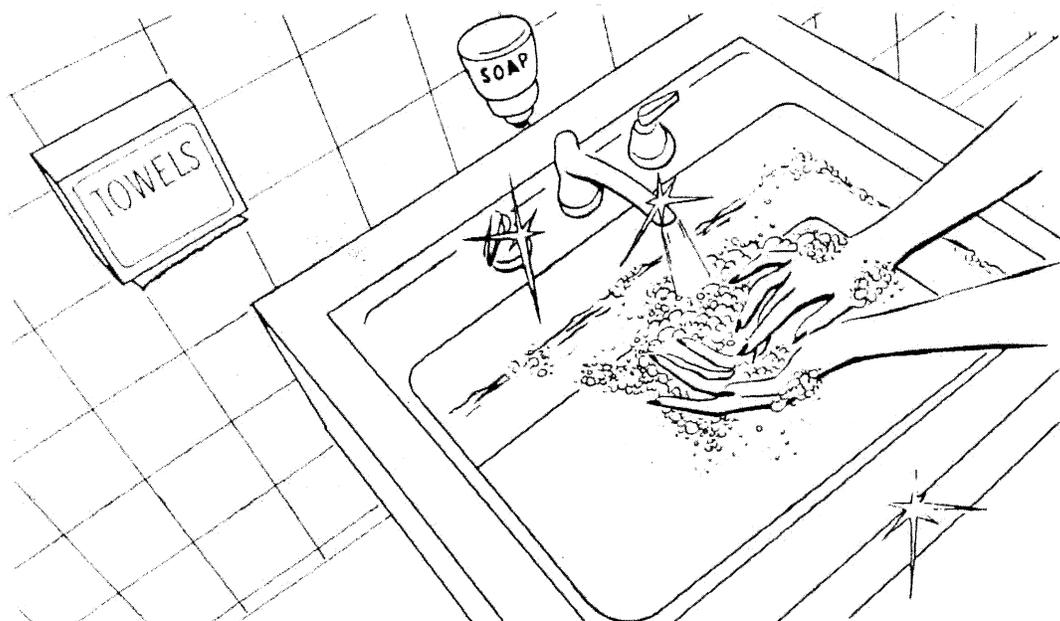


Protect your health and the health of others....

WASH YOUR HANDS



1. Immediately before engaging in food preparation;
2. After using the toilet room;
3. After coughing, sneezing, using a handkerchief or disposable tissue, using tobacco, eating, or drinking;
4. After handling soiled equipment or utensils;
5. During food preparation, to remove soil and to prevent cross-contamination;
6. When switching between working with raw and ready-to-eat food; and
7. After engaging in any activity that contaminates the hands.

Adequate and convenient handwashing facilities shall be provided, including hot and cold running water, soap, and approved sanitary towels. The use of a common towel is prohibited. **NO EMPLOYEE SHALL RESUME WORK AFTER USING THE TOILET ROOM WITHOUT FIRST WASHING HIS/HER HANDS.**

All employees shall wear clean outer garments and shall keep their hands clean at all times while employed in handling food, drink, utensils or equipment.

A sign or poster that notifies food employees to wash their hands shall be provided at all handwashing sinks used by food employees and shall be clearly visible to food employees.



GEORGIA DEPARTMENT OF AGRICULTURE
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