

# EMPLOYEES



**WASH  
YOUR  
HANDS**



**BEFORE**

**Beginning food handling of any kind**

**AFTER:**

**Having used the restroom**

**Engaging in work**

**After eating, drinking, or smoking**

**Leaving the garbage area**

**Tissue or handkerchief usage from coughing or sneezing**

**Handling raw meat, fish or poultry**

**Food or soil removal from equipment**

**After removing single service gloves**

**Hands have become contaminated from any activities**

**FOOD SAFETY BEGINS WITH  
CLEAN HANDS!!!!!!!**

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[www.EatSafePA.com](http://www.EatSafePA.com)**