



PARTNERING WITH TOWNSHIPS

TOWNSHIP OFFICIALS OF ILLINOIS RISK MANAGEMENT ASSOCIATION

RISK REMINDER

Hand Washing 101



Here's how to wash your hands correctly:

- Use warm water and soap.
- Rub your hands and wrists for at least 20 to 30 seconds, concentrating on cleaning fingers and palms.
- Use a paper towel to turn off the water so your clean hand won't be contaminated by bacteria on the faucet.
- Rinse and dry hands using paper towels or hot air.

You should wash your hands:

- After handling raw food, non-food items, garbage, or money, or touching any unclean surface.
- After using the restroom.
- Between breaks and before entering work areas.
- After eating or drinking.
- After touching your hair, using a tissue or wiping your hands on an apron or towel.
- Before putting on food service gloves.

You can beat foodborne illness

Remember that the quickest way to spread bacteria is from your hands. If you wash your hands when you're supposed to and avoid touching anything that could contaminate your hands once they're clean, you've got a good chance of beating foodborne illnesses in your workplace.

For more information, contact your Loss Control Consultant at (888) 562-7861

CLAIM REPORTING HOTLINE (844) 562-2720 | Available 24/7