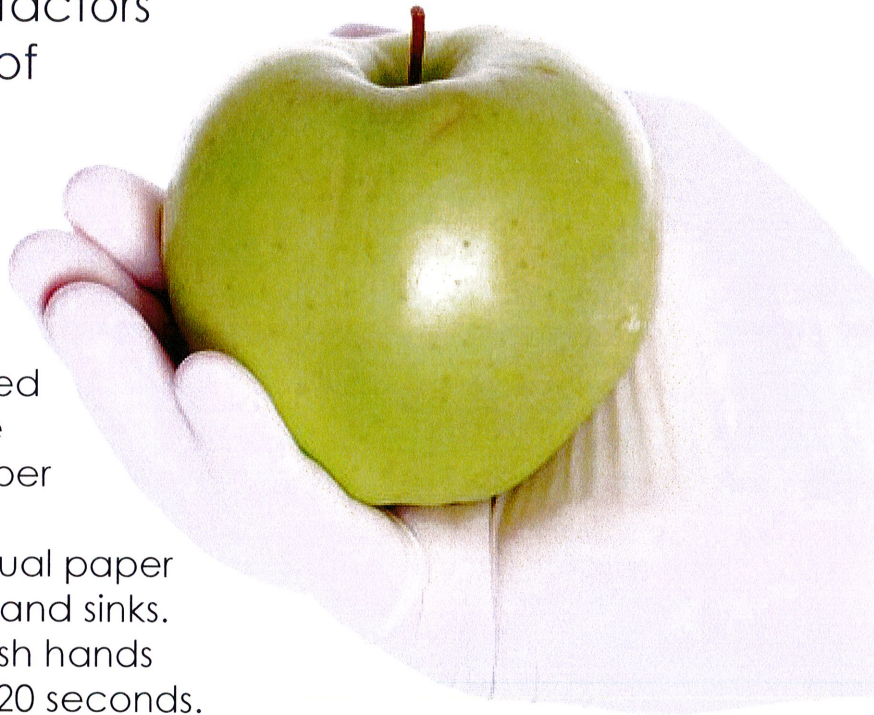


Give Them A ^{clean} Hand

Handwashing and proper glove use are the most important factors to reducing the risk of foodborne illness.

Handwashing

- Hand sanitizers are not a replacement for handwashing. Approved hand sanitizers may be used in addition to proper handwashing.
- Keep soap and individual paper towels supplied at all hand sinks.
- Train employees to wash hands thoroughly for at least 20 seconds.
- Employees must also remember to clean under finger nails.
- Use paper towel to turn faucet off.
- Wash hands before preparing food, after handling raw meats or dirty dishes, after using the restroom, and any other time contamination occurs.



Glove Use

- Gloves must be disposable (thin plastic, vinyl, or nitrile)
- If hand contact can not be avoided for ready-to-eat foods, use deli tissues, utensils, or gloves.
- Hands must be properly washed before wearing gloves.
- Gloves must be changed when soiled, damaged, or when changing tasks.
- Be sure to wash hands between glove changes.
- Latex gloves are prohibited.

**Contact us at (330)723-9688 option 3
for more information about food safety**