

# HANDWASHING RESOURCE GUIDE



## Background

Improper handwashing can lead to contaminated food and food contact surfaces, which can spread bacteria and diseases. Effective handwashing is essential for decreasing the chance of customers getting sick from contaminated food.

## Responsibilities

**Person in Charge in the Store:** The person in charge in the store should ensure all employees are effectively washing their hands by regularly reminding them about handwashing and making sure they're following recommended guidelines for how and when to wash their hands.

**Store Personnel:** Employees should keep their hands clean by washing their hands at the appropriate time following the procedure below.

## How to Prep

There should be a handwashing sink that is easy to access and has hot water at 100 degrees Fahrenheit. The sink should be stocked with soap, single-use towels (such as paper towel thrown away after use) or a hand-drying device, and a covered trash can. The sink should be kept clean and only used for handwashing.

## Handwashing Procedure

- Rinse under clean, running warm water
- Apply soap
- Rub hands together vigorously for 20 seconds, paying attention to underneath the fingernails, fingertips and areas between the fingers
- Thoroughly rinse under clean, running warm water
- Dry hands with disposable towels or an air-drying device
- Use a disposable towel to turn off the faucet after drying hands to avoid re-contaminating hands

## Additional Information

Food handlers directly involved in the preparation of food should wash their hands at the appropriate times, which include but are not limited to:

- Before starting the preparation of food or using food contact areas
- Before putting on plastic gloves to work with food
- Before and after folding boxes
- After eating, drinking, smoking, coughing or sneezing
- After using the restroom (if the employee is going to the food prep area, they should wash their hands a second time in the prep area before handling food)
- After changing tasks where the employees' hands could pick up bacteria, such as: handling cash, cleaning, using the phone, returning from a delivery or emptying the garbage
- After handling dirty dishes or equipment
- After touching their face, hair or clothes

# Remember to wash your hands frequently!

PROPER HANDWASHING

Hand washing is the key to preventing the spread of bacteria.

FACT: CELL PHONES HAVE 20  
TIMES MORE BACTERIA  
THAN A TOILET.

	WHEN			HOW			
  Touching food	 Changing job tasks	 Touching a contaminated surface	 After using the restroom	 Handling money or credit cards	 Hot water	 1.	 2.
	 3.	 4.	 5.	20-second wash, wash between fingers and under fingernails	Rinse	Dry hands and turn off sink with single use paper towel	

Each hand sink | #SINK-01 ©2019 Domino's IP Holder LLC

## References

2017 U.S. FDA Food Code

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