

National Food Safety Education Month™

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To Wash or Not to Wash



Activities 1 through 5 require the employee to wash his or her hands immediately afterward. Activity 6 does not require handwashing since the long-handled spoon minimizes the risk of hand contact with the food.

What Did Bill Do Wrong?

You should have circled steps 1, 3, and 6. Bill made the following mistakes:



He wet his hands with water that wasn't hot enough. The temperature of the water was 70°F (21°C), when it should have been at least 100°F (38°C).



He dried his hands improperly. Bill dried his hands on his apron, possibly recontaminating them. He should have dried them using a single-use paper towel or a warm-air hand dryer.



He didn't spend enough time scrubbing his hands and arms with soap. Bill scrubbed for only 10 seconds when he should have spent at least 20 seconds performing this important step.

The Right Tools For the Job

The following equipment can help Dave wash his hands properly:



Single-use paper towels. They can provide Dave with a safe way to dry his hands.



Soap



A warm-air hand dryer. It provides Dave with another means of drying his hands.

The following equipment are poor choices for Dave:



A common hand towel. If Dave dries his hands on this, he could recontaminate them.



Water at 70°F (21°C). This temperature is not high enough to help Dave do a good job. Water temperature for handwashing should be at least 100°F (38°C).



You're in Safe Hands

Here is what the foodhandlers must do before they can be allowed to handle food:



1. **Maria must remove her nail polish.** While her nails are short, the nail polish could disguise dirt that might be underneath and could flake off into food.



2. **Sharisse must trim her fingernails.** Long fingernails may be difficult to keep clean. They also may hide illness-causing microorganisms.



3. **Janet must remove her false fingernails.** They are difficult to keep clean and can break off into food.



4. **Paul does not need to do anything.** His fingernails are short and clean. His hands are in good shape for handling food.

Take 'Em Off Safely



Foodhandler #2 is properly removing the gloves. He is grasping them at the cuff and peeling them off inside out over his fingers. This will keep the dirty gloves from contaminating his hands.

Change Them!

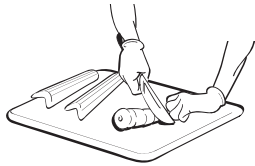
The following activities require the employee to wash his or her hands and change gloves:



1. The sandwich maker assembles a hamburger. The gloves are ripped, which requires them to be change. They are also too large for his hands.



3. The employee switches from handling raw ground beef to handling a bun. Gloves must be changed after handling raw meat and before handling ready-to-eat food, such as a bun.



4. The employee switches from preparing raw chicken to prepping produce. Gloves must be changed before beginning a different task.

Activity #2 (The employee trimming raw chicken) does not require a glove change since the employee has been continuously performing the same task for only an hour and a half. If you are performing the same task without interruption—and your gloves have not become torn, or contaminated—a glove change may not be necessary for up to four hours.

Who's Ready to Handle Food?

The following foodhandlers are not properly dressed:



1. The cook should not be wearing a watch and should not have a beard, or should be wearing a beard restraint.



2. The chef should be wearing a hat, hair net, or other hair restraint and should not be wearing earrings, bracelets, or rings.



3. The cook should not be wearing facial jewelry or a necklace while handling food.



Chef #4 is properly attired. He is clean shaven and has short hair that is properly restrained. He's also not wearing jewelry, and his uniform is clean.



Can They Handle It?



1. **Amelia.** She has a fever, which means she can't handle food or equipment.



2. **Clay.** There is probably little risk to the food Clay is handling if he avoids touching his eyes or nose. If he does, he will need to properly wash his hands.



3. **Paula.** She shouldn't be handling food because she has been vomiting.



4. **Khyle.** The yellowing of his skin and the accompanying fatigue may indicate Khyle has jaundice, which means he can't handle food or work with equipment.



5. **Anupa.** While Anupa has a sore throat, she doesn't have an accompanying fever. This means that it's probably safe for her to handle food.



6. **Rhonda.** Since she has diarrhea, she shouldn't be handling food.



7. **Ric.** While he does have a cough, it's not necessarily a risk to the safety of the food he's handling. However, he must take precautions to prevent contamination by coughing into his hands—away from food—and then properly wash them.

