

Proper Hand Maintenance

To keep food safe, make sure you follow these guidelines:

Keep your fingernails short and clean. Long fingernails may be difficult to keep clean. They may also hide illness-causing microorganisms.



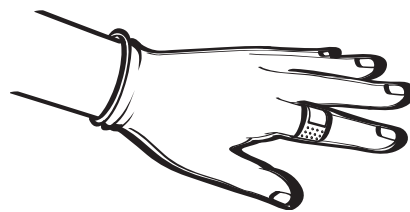
Don't wear nail polish. It can disguise dirt under nails and may flake off into food.



Don't wear false nails. They are difficult to keep clean and can break off into food.



Cover cuts and sores on hands with bandages. Always wear a glove or finger cot to keep the bandage dry and prevent it from falling off into food.



In addition to proper washing, hands need other regular care to ensure they will not transfer microorganisms to food.



You're in Safe Hands

Directions: Four new foodhandlers have just been hired. Take a look at their hands and explain what they must do before they can be allowed to handle food.

1 Maria



2 Sharisse



3 Janet



4 Paul



