



## Handwashing & gloves in foodservice

## Handwashing

Clean hands protect against infection & protect yourself and others:

- Clean your hands regularly
- Wash your hands with soap & water; dry hands thoroughly
- Use alcohol-based handrub when don't have immediate access to soap & water

Washing your hands properly takes about as long as singing 'Happy birthday' twice



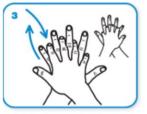
Wet hands with water



apply enough soap to cover all hand surfaces.



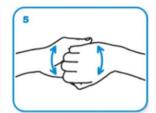
Rub hands paim to paim



right palm over left dorsum with interlaced fingers and vice versa



palm to palm with fingers interlaced



backs of fingers to opposing palms with fingers interlocked



rotational rubbing of left thumb clasped in right palm and vice versa



rotational rubbing, backwards and forwards with clasped fingers of right hand in left palm and vice versa.



Rinse hands with water



dry thoroughly with a single use towe



use towel to turn off faucet



...and your hands are safe.



## When do I need to wear Gloves?

- Separate gloves must be worn if touching food that is not going to be cooked
- Separate gloves are to be used to handle ready-to-eat food & raw foods
- Gloves are to be worn when cleaning to prevent cross contamination
- Gloves must be worn over band aids.
- Wear gloves when it is safe to do so
- Gloves should be changed at least every hour or if they have become torn, contaminated, are removed in between processes.
- Change gloves as often as you wash your hands
- Change gloves between tasks, between touching different types of food, if you touch the body or eye glasses with the gloves on
- Wash hands before putting on new gloves.





For further information, contact OSCAR Care Group Food Safety Auditor & Trainer, Samantha King.

