

Sugarhouse Handwashing Procedures & Policies

This sugarhouse follows the 2005 FDA Food Code and requires that sugarhouse workers wash hands:

- Before beginning work
- After touching bare skin including face (other than clean hands)
- After touching hair
- After using the restroom
- After coughing, sneezing, or using a handkerchief or tissue
- After touching other food
- After eating, drinking, or using tobacco or touching allergens
- After handling used/dirty equipment or utensils
- During food preparation to prevent cross-contamination
- Before putting on gloves when working with food
- After touching service animals or aquatic animals
- After any activities that would contaminate hands
- After handling firewood with bare hands

5 Easy Steps to Proper Handwashing:

1. Use a designated hand sink which should not be used for any other purpose. It must have potable running water, soap, and paper towels available.
2. Thoroughly wet hands and exposed arms.
3. Apply soap and scrub for at least 20 seconds (sing the Happy Birthday song twice) making sure to get all fingers, fingertips (especially under fingernails), areas between the fingers, hands, and arms.
4. Completely rinse hands and arms under potable running water.
5. Thoroughly dry hands and arms with disposable paper towels or an air dryer. Common cloth dish towels should never be used to dry hands.

Avoid These Common Mistakes of Hand Hygiene:

- Directly touching ready-to-eat foods with your bare hand is prohibited. Ready-to-eat foods are foods which will not be cooked prior to serving such as sandwiches, salads, fresh fruit, bread, or any cooked foods. If you are not cooking or heating a food after handling it then gloves, tongs, wax paper, or another utensil **MUST** be used.
- Hand sanitizers **CANNOT** be used in place of handwashing. Sanitizer will not get rid of or kill as many germs as handwashing and can only be used after hands have been thoroughly washed and dried as an additional measure.

- Gloves can also spread germs. Hands should be washed and dried thoroughly before putting on gloves as well as whenever gloves are changed. Gloves need to be changed often and ALWAYS when switching tasks.
- Handwashing must be done in a designated sink and NOT in a 3 compartment sink, preparation sink, or mop sink. As well, handwashing sinks should not be used for ANY other task (discarding drinks, washing vegetables, etc.).
- Hand sinks should ALWAYS be available and have a supply of hand soap and paper towels.
- Make sure you use a covered, labeled trashcan for paper towel disposal.