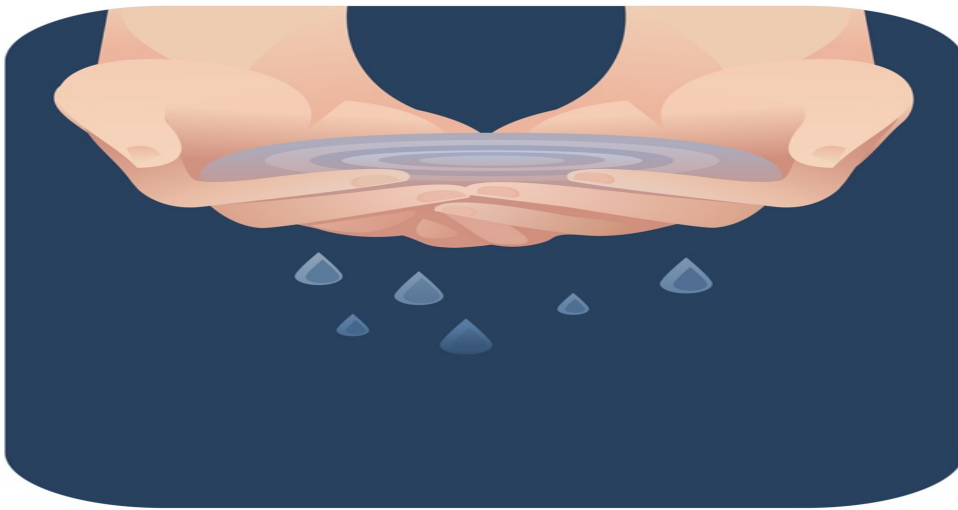


Double Handwashing



When:

- **Using bare hand contact with ready-to-eat foods (must have approval from GCHD)**
- **Ready-to-eat foods are:** A food that is edible without additional preparation. Raw animal foods that have been cooked; raw fruits and vegetables that are properly washed; fruits and vegetables that are cooked for hot holding; all potentially hazardous foods properly cooked; spices, seasoning and sugar; bread, cakes, pies, fillings, or icing, etc...

How:

- Wet hands with warm water-at least 100 degrees F.
- Apply soap and
- Scrub hands vigorously especially in between fingers, fingertips, & exposed portions of arms...takes 20 seconds.
- Rinse
- **Repeat the above 4 steps**
- Dry hands with single service paper towels or hot air dryer

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