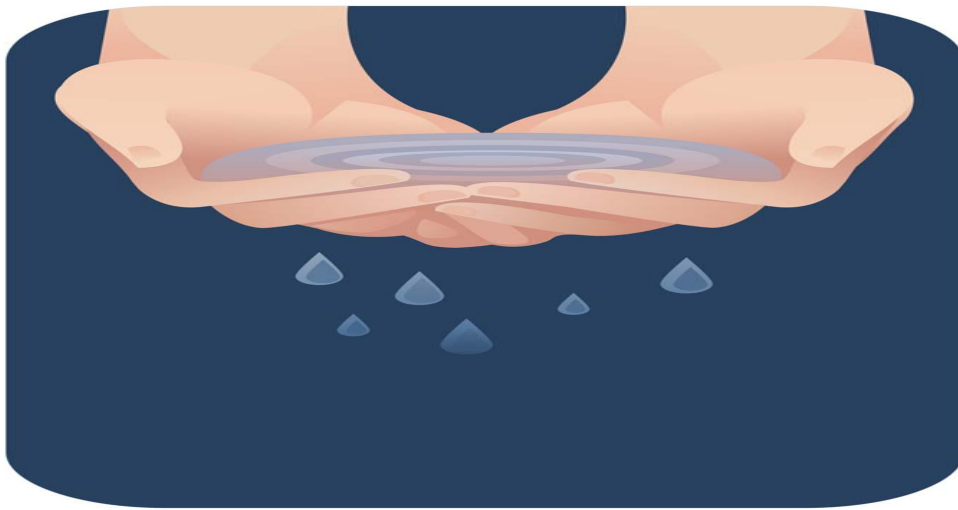


# Double Handwashing



## When:

- **Using bare hand contact with ready-to-eat foods**
- **Ready-to-eat foods are:** Raw animal foods that have been cooked, or frozen; 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 about 20 seconds.
- Rinse
- **Repeat the above 4 steps**
- Dry hands with single service paper towels or hot air dryer

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