




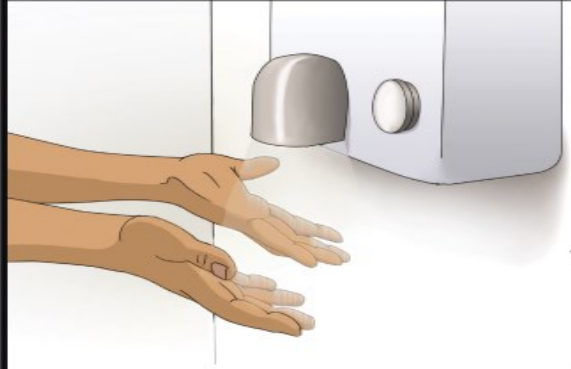


Steps of Handwashing



The simple act of frequent and thorough hand washing minimizes food contamination and make customers and employees healthier.

		
Wet hands with hot water Moje sus manos con agua caliente	Use soap Use jabón	Wash and scrub for 20 seconds Frote sus manos por 20 segundos
		
Rinse off soap Enjuague	Turn off water with paper towel Cierre la llave del agua usando una toalla de papel	Dry with paper towel or air dryer Seque sus manos usando una toalla de papel o una secadora de aire

EMPLOYEES MUST WASH HANDS

