SOUTH DAKOTA DEPARTMENT OF HEALTH

DIVISION OF LICENSURE & ACCREDITATION

Office of Health Protection

WASH YOUR HANDS BEFORE RETURNING TO WORK | FOOD CODE FACT SHEET #4

Step 1 Turn on warm water (100° F) and wet your hands.	**Step 2** Add soap and lather hands, including the backs and wrists. If you handle food with your hands, wash up to your elbows.
Step 3 Wash each finger and scrub for 20 seconds.	**Step 4** Rinse hands under running water.
Step 5 Dry hands with paper towel, air dryer, or other sanitary hand drying device.	**Step 6** Turn off water using paper towel and check that hands and fingernails are clean.

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