Employee Handwashing Procedure

25 DCMR §401 & §403, 2012 DC Food Code

- 1. Wet hands with hot, running water
- 2. Apply soap
- 3. Rub hands for at least 20 seconds
- 4. Clean under fingernails and between fingers
- 5. Rinse hands thoroughly under running water
- 6. Dry hands

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