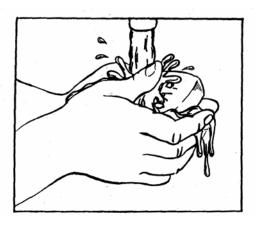
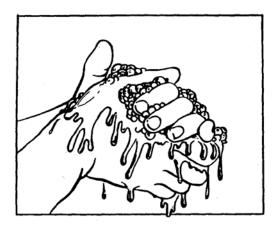
## Food Employees, please

## ♦ WASH YOUR HANDS

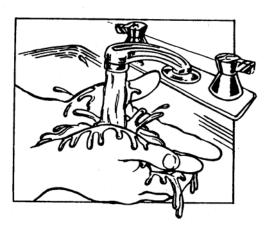
for Food Safety



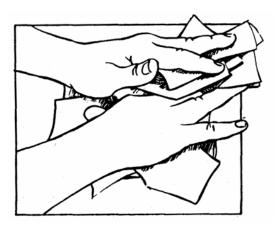
1. Wet hands with soap and warm water.



2. Rub hands for 20 seconds. Get under fingernails and between fingers.



3. Rinse under warm running water.



4. Dry hands on your own clean towel.

5. Turn off water with paper towel. Throw towel away.

YOUR HEALTH AND THE HEALTH OF OTHERS IS "IN YOUR HANDS"



DELAWARE HEALTH
AND SOCIAL SERVICES
Division of Public Health