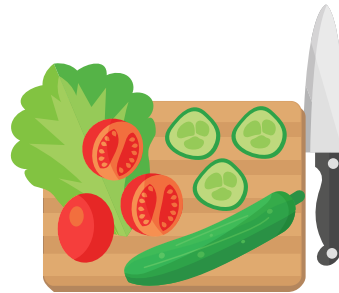


WASH HANDS



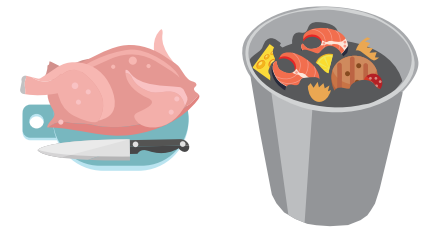
when entering
food-prep areas



before food prep



before putting
on new gloves



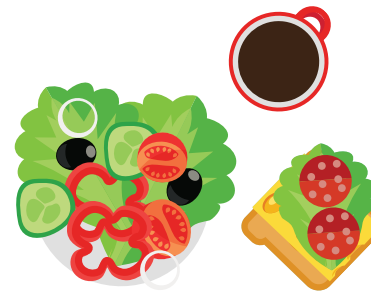
before switching
to another task



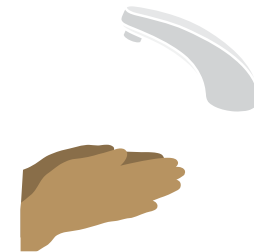
after handling soiled
equipment & utensils



after touching body parts,
coughing, sneezing or
blowing nose



after eating
or drinking



as often as necessary
to remove or prevent
contamination