

ITEM 10 Hand Washing

6-301.14 Handwashing Signage.

A sign or poster that notifies food employees to wash their hands shall be provided at all handwashing sinks used by food employees and shall be clearly visible to food employees.

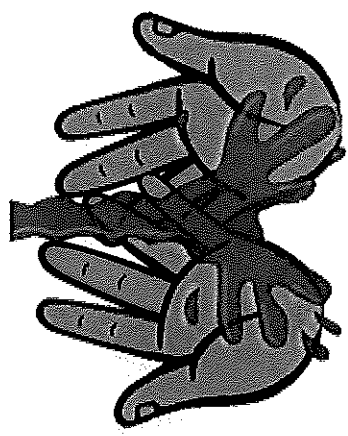
5-202.12

Handwashing Sink, Installation.

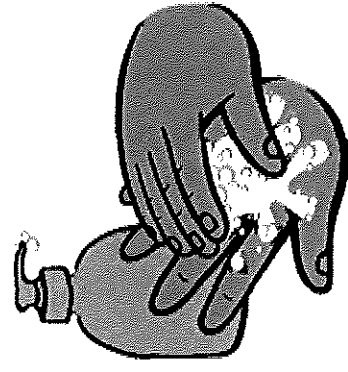
A handwashing sink shall be equipped to provide water at a temperature of at least 85°F through a mixing valve or combination faucet. An inadequate flow or temperature of water may lead to poor handwashing practices by food employees. A mixing valve or combination faucet is needed to provide properly tempered water for handwashing. The International Plumbing Code (IPC) states that tempered water is having a **temperature range between (85°F) and (110°F)**. Steam mixing valves are not allowed for this use because they are hard to control and injury by scalding is a possible hazard.

Wash Your Hands!

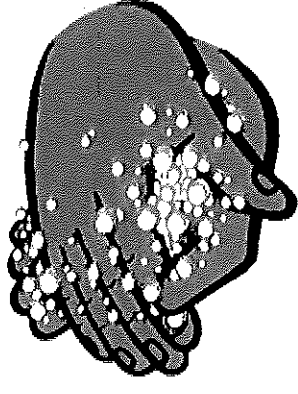
¡Lávese Las Manos!



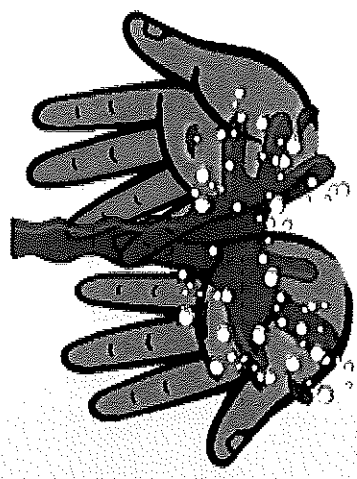
1 Wet Hands
Mójese las manos



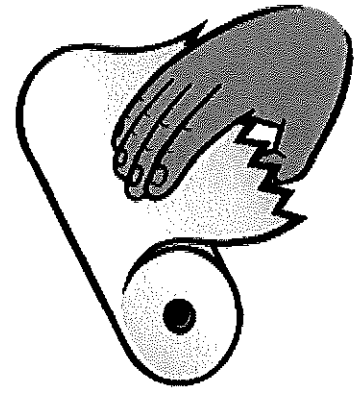
2 Soap
Enjabónese



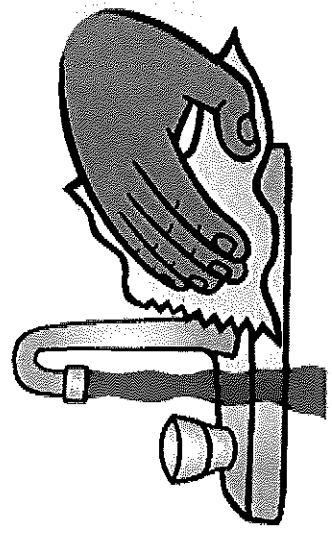
3 Wash for 20 seconds
Lávese las manos por 20 segundos



4 Rinse
Enjuáguese



5 Dry
Séquese las manos



6 Turn Off Water with Paper Towel
Cierre el grifo usando una toalla de papel

