

A close-up photograph of a modern, chrome faucet with water streaming out in a clear, aerated flow.

Hand washing is the single most effective means of preventing the spread of bacteria during food preparation

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## ***Remember To Wash Your Hands***



- Before commencing work
- Before handling food
- After visiting the toilet
- After handling raw food
- After using a handkerchief or nasal tissue
- After handling garbage
- After touching ears, nose, hair, mouth, or other parts of the body
- After smoking
- After every break
- After handling money