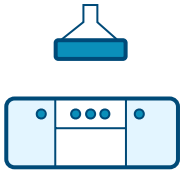
Think ahead.

Tork Clean Care
Hygiene tips for food service staff
Wash your hands!

Before…

Work



Entering the kitchen

Handling food

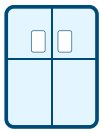
Putting on gloves

After…

Using the washroom

Taking out the rubbish

Touching your clothing, hair, face or body



Leaving the kitchen

Handling chemicals

Eating or drinking

Handling money

Clearing tables or dirty dishes

Handling risky ingredients like raw meat, poultry or seafood

Sneezing or coughing

Between handling different types of food

After glove removal

And…

Once every hour – to compensate for occasions you may have missed

5 steps for effective handwashing

1. **Wet hands and arms**
2. **Apply Tork soap – be sure to dispense enough to cover both hands**
3. **Scrub hands and arms vigorously for 30 seconds**
4. **Rinse hands and arms thoroughly with water for 30 seconds**
5. **Dry hands and arms with a single use Tork paper towel**