

## Handwashing for food workers video script in English

## Washing hands

Good food worker hygiene is an important part of keeping everyone in schools, restaurants, grocery stores, and other food businesses safe and healthy.

All food workers must be trained and follow proper handwashing steps.

Food businesses must have sinks that are used only for handwashing and are always accessible.

Do not block handwashing sinks with boxes, trash cans, buckets, speed racks or other items. Also, these sinks can't be used for food prep or washing plates and utensils.

Post a sign at all handwashing sinks and bathrooms to remind food workers to wash their hands.

All handwashing sinks must be supplied with liquid soap and with paper towels.

Check handwashing sinks regularly throughout the day to make sure they are not blocked and are supplied with soap and paper towels.

Most people think they are washing their hands well.

However, when looking at hands under a black light with Germ Gel we can see how many germs can be missed when you don't wash your hands properly.

To wash your hands properly

Wet your hands with warm running water

Apply soap

Rub your hands together for 20 seconds, be sure to wash your wrists and in between your fingers

Rinse well

Dry your hands

Then turn off water with paper towel

As you can see, after applying germ gel and following the proper handwashing steps, there are no germs left under the black light.

To prevent food contamination, wash your hands after

Using the bathroom

Handling a phone

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Touching your hair, face, or body

Coughing, sneezing, blowing your nose

Using tobacco products

Or working with dirty utensils or equipment

Also wash your hands before putting on clean gloves

When changing tasks

When switching between raw foods and ready-to-eat food

and as often as needed during food preparation.

You are the first line of defense for food safety in our community

For more information, contact your local health department or visit the City of Minneapolis food safety website

For reasonable accommodations or alternative formats please contact Environmental Health at <a href="health@minneapolismn.gov">health@minneapolismn.gov</a> or 612-673-2301. People who are deaf or hard of hearing can use a relay service to call 311 at 612-673-3000. TTY users call 612-263-6850.

Para ayuda, llame al 311. Rau kev pab 311. Hadii aad Caawimaad u baahantahay wac 311.

www.minneapolismn.gov/handwashing-videos

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