

How This Relates to Me

When does your regulatory authority require food handlers to be restricted from working with or around food?

What other illnesses or illness symptoms would require you to exclude a food handler from your operation?

Apply Your Knowledge**Check Your Handwashing Savvy**

Circle the letters of the correct steps for handwashing from column A. Then put them in the correct order in column B.

Column A

- (A) Scrub hands and arms for 3 to 5 seconds.
- (B) Scrub hands and arms for 10 to 15 seconds.
- (C) Rinse hands and arms in warm, running water.
- (D) Rinse hands and arms in warm, standing water.
- (E) Wet hands and arms with water at least 100°F (38°C).
- (F) Wet hands and arms with water at least 115°F (46°C).
- (G) Apply enough soap to build up a good lather.
- (H) Apply enough soap to cover the palm of your hand.
- (I) Dry hands and arms on a shared towel.
- (J) Dry hands and arms with a single-use paper towel or hand dryer.

Column B

- ① _____
- ② _____
- ③ _____
- ④ _____
- ⑤ _____

For answers, please turn to page 3.20.