

A close-up photograph of a silver faucet with water flowing out in a clear stream.

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

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