



Think ahead.



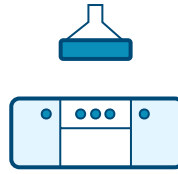
Tork Clean Care Hygiene tips for food service staff Wash your hands!



Before...



Work



Entering the kitchen



Handling food



Putting on gloves

After...



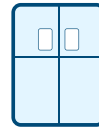
Using the washroom



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