



Facility Name: _____

Department: _____

Policy No: _____

STANDARD OPERATING PROCEDURE

Handwashing

Policy: All food production and service personnel will follow proper handwashing practices to ensure the safety of food served to customers.

Procedure: All employees in the restaurant should wash hands using the following steps:

1. Wash hands (including under the fingernails) and forearms vigorously and thoroughly with soap from a soap dispenser and potable warm water (a water temperature of at least 100°F is recommended) for a total time period of 20 seconds.
2. Use a sanitary nailbrush to remove dirt from under fingernails.
3. Lather soap between fingers and on hands thoroughly for 10-15 seconds
4. Use only hand sinks designated for that purpose. Do not wash hands in sinks in the production area.
5. Dry hands with single use towels, a mechanical hot dryer, or a high velocity blade of non-heated pressurized air. (Retractable cloth towel dispenser systems are not recommended.) Turn off faucets using a paper towel in order to prevent recontamination of clean hands if foot pedals are not available.

The restaurant manager will:

1. Monitor all employees to ensure that they are following proper procedures.
2. Ensure adequate supplies are available for proper handwashing.
3. Follow up as necessary.

Policy last revised on: _____