

OF ALL INFECTIOUS **DISEASES ARE** PASSED VIA **HUMAN CONTACT**

FEWER STOMACH **RELATED SICK DAYS** REPORTED BY PEOPLE WHO WASH THEIR HANDS DAILY

OF ALL FOODBORN ILLNESSES
ORIGINATE DURING
FOODSERVICE
OPERATIONS, 40% OF WHICH ARE FROM POOR Handwashing

MORE BACTERIA IS ELIMINATED USING 'ANTI-BATERIAL' **COMPARED TO REGULAR SOAP**

MORE BACTERIA IS **ELIMINATED BY** DOUBLING THE TIME SPENT WASHING HANDS FROM 15s TO 30s

TECHNIQUE OF WASHING YOUR HANDS













Back of fingers to Rub and rotate

Thumb clasped palms Thumb clasped Fingers interlocked in opposite palm

Rub forwards, backwards and rotate Clasped fingers in opposite palm

Therefore,

WASH YOUR HANDS OFTEN ESPECIALLY: BEFORE AFTER AND AFTER USING THE MEALS TOILET



USING THE CORRECT 6 -

