



Proper handwashing is a crucial step in preventing foodborne illnesses and ensuring food safety.

## USE THIS HACCP STANDARD OPERATING PROCEDURE (SOP) TO PROMOTE EFFECTIVE HANDWASHING

Consistent and thorough handwashing is essential for maintaining food safety and adhering to HACCP standards.

Presented by AgriForaging Food Safety:  
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### WET YOUR HANDS

- \* Use clean, running water (warm or cold) to wet your hands thoroughly.
- \* Apply soap to hands.



### LATHER AND SCRUB

- \* Rub your hands together to create a lather.
- \* Scrub all surfaces, including the backs of your hands, base of thumbs, between your fingers, and under your nails.
- \* Continue scrubbing for at least 20 seconds.



### RINSE THOROUGHLY

- \* Rinse your hands well under clean, running water.
- \* Ensure all soap is washed away.



### DRY YOUR HANDS

- \* Use a clean towel or air dry your hands.
- \* Avoid using a communal towel to prevent cross-contamination.



### USE A PAPER TOWEL TO TURN OFF THE FAUCET

- \* After drying your hands, use a paper towel to turn off the faucet.
- \* This prevents re-contaminating your clean hands.



### WHEN TO WASH YOUR HANDS

- \* Before starting work and after breaks.
- \* Before and after handling raw food, especially meat and poultry.
- \* After touching garbage or waste.
- \* After using the restroom.
- \* After coughing, sneezing, or blowing your nose.
- \* After handling animals or animal waste.
- \* As needed.