



AgriForaging Food Safety

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:
Your Partner in Ensuring Safe and Sustainable Food Practices.
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1

WET YOUR HANDS

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



2

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.



Tip:

Hum the "Happy Birthday" song twice to time yourself



3

RINSE THOROUGHLY

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



4

DRY YOUR HANDS

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



5

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.



6

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.