**Department:** Food and Beverage

**Date:** 04/04/2019

**Applies to:** All culinary and service team members

**Criteria:** Washing hands/

**Purpose:** To ensure proper cleanliness and sanitation is maintained by all team members when working with food and beverages.

**Source:** Oregon Food Sanitation Rules

 2-301.11 Clean Condition 2-301.12 Cleaning Procedure

 2-301.13 Double Handwashing 2-301.14 When to Wash

 2-301.15 Where to Wash

**2-301.11 Clean Condition.**

Food employees shall keep their hands and exposed portions of their arms clean.

**2-301.12 Cleaning Procedure.**

(A) Except as specified in (D) of this section, food employees shall clean their hands and exposed portions of their arms, including surrogate prosthetic devices for hands or arms for at least 20 seconds, using a cleaning compound in a handwashing sink that is equipped as specified under § 5-202.12 and Subpart 6-301.

(B) Food employees shall use the following cleaning procedure in the order stated to clean their hands and exposed portions of their arms, including surrogate prosthetic devices for hands and arms:

(1) Rinse under clean, running warm water

(2) Apply an amount of cleaning compound recommended by the cleaning compound manufacturer

(3) Rub together vigorously for at least 10 to 15 seconds while:

(a) Paying particular attention to removing soil from underneath the fingernails during the cleaning procedure

(b) Creating friction on the surfaces of the hands and arms or surrogate prosthetic devices for hands and arms, finger tips, and areas between the fingers

(4) Thoroughly rinse under clean, running warm water

(5) Immediately follow the cleaning procedure with thorough drying using a method as specified under § 6-301.12.

(C) To avoid re-contaminating their hands or surrogate prosthetic devices, food employees may use disposable paper towels or similar clean barriers when touching surfaces such as manually operated faucet handles on a handwashing sink or the handle of a restroom door.

(D) If approved and capable of removing the types of soils encountered in the food operations involved, an automatic handwashing facility may be used by food employees to clean their hands or surrogate prosthetic devices.

**2-301.13 Double Handwashing.**

(A) After defecating, contacting body fluids and discharges, or handling waste containing fecal matter, body fluids, or body discharges, and before beginning or returning to work, food employees shall wash their hands twice using the cleaning procedure specified in § 2-301.12.

(B) Except when one handwashing sink is allowed under § 5-203.11(A), after using the toilet facility food employees shall wash their hands twice, first at a handwashing sink in the toilet facility and again at a handwashing sink in the food preparation area.

**2-301.14 When to Wash.**

Food employees shall clean their hands and exposed portions of their arms as specified under § 2-301.12 immediately before engaging in food preparation including working with exposed food, clean equipment and utensils, and unwrapped single-service and single-use articles, and:

(A) After touching bare human body parts other than clean hands and clean, exposed portions of arms

(B) After using the toilet room

(C) After caring for or handling service animals or aquatic animals as specified in 2-403.11(B)

(D) Except as specified in 2-401.11(B), after coughing, sneezing, using a handkerchief or disposable tissue, using tobacco, eating, or drinking;

(E) After handling soiled equipment or utensils;

(F) During food preparation, as often as necessary to remove soil and contamination and to prevent cross contamination when changing tasks;

(G) When switching between working with raw food and working with ready-to-eat food;

(H) Before donning gloves for working with food unless a glove change is not the result of glove contamination

(I) After engaging in other activities that contaminate the hands.

**2-301.15 Where to Wash.**

Food employees shall clean their hands in a handwashing sink or approved automatic handwashing facility and may not clean their hands in a sink used for food preparation, or in a service sink or a curbed cleaning facility used for the disposal of mop water and similar liquid waste.