Employee Handwashing Procedure

25 DCMR Section 401 & Section 403, 2012 DC Food Code

- 1. Wet hands with hot, running water
- 2. Apply soap
- 3. Rub hands for at least 20 seconds
- 4. Clean under fingernails and between fingers



5. Rinse hands thoroughly under running water
6. Dry hands



Health Regulation and Licensing Administration Division of Food food.safety@dc.gov

