

Hand Washing

Washing Hands

Good personal hygiene of all food handlers is a vital part of ensuring safe food within your premises.

Hands automatically collect bacteria from everything we touch and can easily transfer harmful bacteria to and from food, food contact surfaces and to people (including ourselves).



Direct handling of foods

Even healthy people carry bacteria on their bodies and can spread bacteria onto food through touching it with their hands.

Clause 15 of the Food Safety Standard 3.2.2 states:

A food handler must, when engaging in any food handling operation:

b) take all practicable measures to prevent unnecessary contact with ready to eat food.

Hygiene of Food Handlers

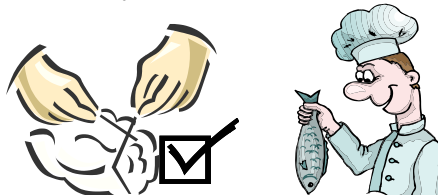
Under Clause 15 of the Food Safety Standards 3.2.2, a food handler must wash his or her hands:

- whenever his or her hands are likely to be a source of contamination of food;
- immediately before working with ready-to-eat food after handling raw food; and
- immediately after using the toilet.

Further, a food handler must, when engaging in a food handling operation that involves unprotected food or surfaces likely to come into contact with food, wash his or her hands:

- before commencing or re-commencing handling food;
- immediately after smoking, coughing, sneezing, using a handkerchief or disposable tissue, eating, drinking or using tobacco or similar substances; and
- after touching his or her hair, scalp or a body opening.

Raw food, which is to be cooked, can be safely handled with correctly cleaned hands.



However, cooked or ready-to-eat food should be handled with utensils or equipment such as tongs, spoons, spatulas or disposable gloves.



Do not handle ready to eat food or cooked food.

Do I need to wear gloves?

Food handling gloves are not required to be worn under the current food legislation.

Clean gloves may help prevent unnecessary contact with ready-to-eat food. However, if gloves become torn or contaminated and are continued to be used to handle food, they will contaminate food.

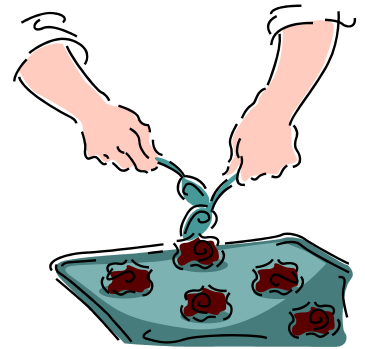
If you choose to use gloves, hands must be washed before putting them on and the gloves must be clean at all times. If gloves become torn or contaminated they must be changed immediately.

How should I correctly wash my hands?

When hands are correctly washed, the risk of spreading harmful bacteria is reduced.

Make sure that food handlers wash their hands in accordance with the following steps:

- ✓ Use soap and warm running water (approx. 40 degrees Celsius)
- ✓ Rub hands thoroughly for 10-15 seconds
- ✓ Wash all surfaces on hands, including wrists, between fingers, thumbs, under fingernails....
- ✓ Rinse hands well
- ✓ Always dry hands on single use towel or under a hot air dryer.



Don't let your hands become a source of contamination!

Hand washing facilities

Where do I need to have a hand washbasin?

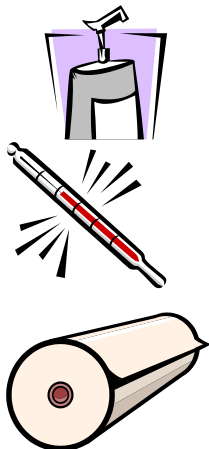
Hand washing facilities must be provided in any food premises wherever hands are likely to be a source of contamination. Clause 14 of the Food Safety Standard 3.2.3 states:

“14 Hand Washing Facilities

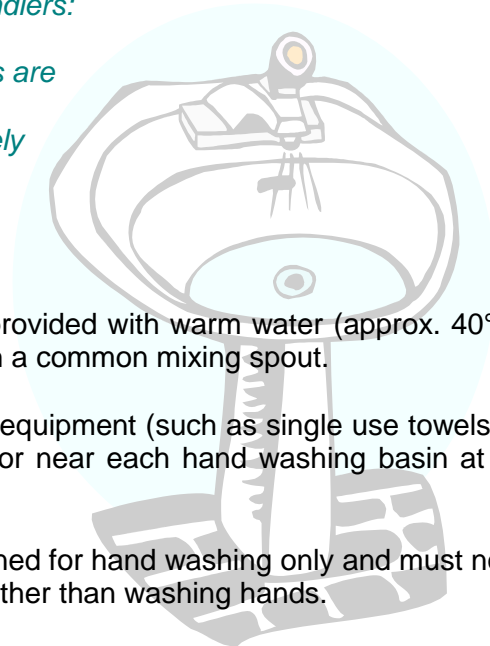
All food premises must have hand washing facilities that are located where they can be easily accessed by food handlers:

- (a) within areas where food handlers work if their hands are likely to be a source of contamination of food; and*
- (b) if there are toilets on the food premises – immediately adjacent to the toilets or toilet cubicles”.*

How do I have to keep my hand washbasin?



- The hand washbasin must be provided with warm water (approx. 40°C) and should be delivered through a common mixing spout.
- Soap and hygienic hand drying equipment (such as single use towels or air dryer) must be provided at or near each hand washing basin at all times.
- Hand washing basins are designed for hand washing only and must not be used for any other purpose other than washing hands.
- The hand washbasin must be maintained in good repair.



For further information, please contact Waverley Councils Environmental Health Section on 9369-8000.