Always wash hands and exposed portions of arms with soap and running water for at least 20 seconds*

- Immediately before preparing food
- After touching bare unclean human body parts
- After handling soiled equipment or utensils
- After coughing, sneezing, using a handkerchief or disposable tissue
- After using tobacco, eating or drinking
- AFTER USING THE TOILET ROOM
- After caring for or handling service or aquatic animals
- During food preparation
- After handling waste containing fecal matter, body fluids or body discharges
- When switching between working with raw food and working with ready-to-eat food

*25 DCMR 401.1 & 25 DCMR 403.1

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