

# 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**

