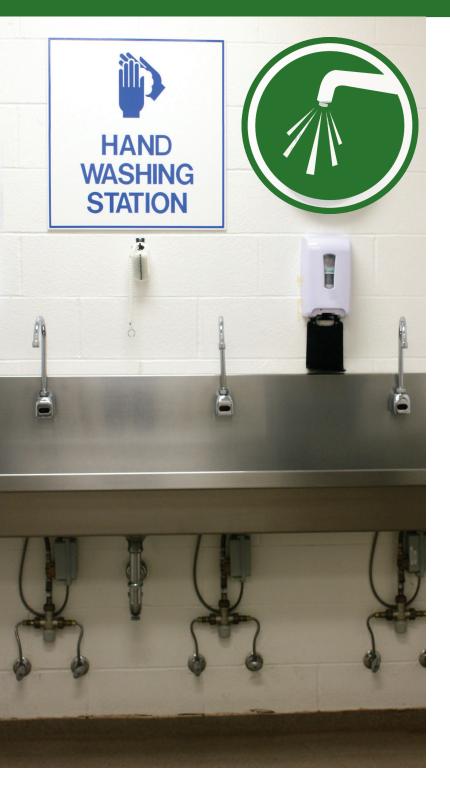
Your Hands





WASH YOUR HANDS BEFORE...

food preparation

AFTER...

food preparation, handling raw food, touching unclean surfaces or using the toilet

LATHER WITH SOAP AND SCRUB FOR 20 SECONDS,

RINSE WITH WARM WATER AND

DRY USING PAPER TOWELS OR AUTOMATED SANITARY HAND DRYER

