

**4626.0070 2-301.12 CLEANING PROCEDURE.\***

A food employee shall clean the hands and exposed portions of the arms with a cleaning compound in a handwashing lavatory in the food preparation area that is equipped as specified in part 4626.1050, item A, by vigorously rubbing together the surfaces of the lathered hands and arms for at least 20 seconds and thoroughly rinsing with clean water. An employee shall pay particular attention to the areas underneath the fingernails and between the fingers by scrubbing thoroughly with a nail brush.

**Statutory Authority:** *MS s 31.101; 31.11; 144.05; 144.08; 144.12; 157.011*

**History:** *23 SR 519*

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