

4626.0070 CLEANING PROCEDURE. 2-301.12

A. Except as specified in item D, food employees shall clean their hands and exposed portions of their arms, including surrogate prosthetic devices for hands or arms for at least 20 seconds, using soap in a handwashing sink that is equipped as specified in parts 4626.1050 and 4626.1440 to 4626.1457.^{p1}

B. Food employees shall use the following cleaning procedure in the order stated to clean their hands and exposed portions of their arms, including surrogate prosthetic devices for hands and arms:

- (1) rinse under clean, running warm water;^{p1}
- (2) apply an amount of soap recommended by the soap manufacturer;^{p1}
- (3) rub together vigorously for at least 10 to 15 seconds while:
 - (a) paying particular attention to removing soil from underneath the fingernails during the cleaning procedure;^{p1} and
 - (b) creating friction on the surfaces of the hands and arms or surrogate prosthetic devices for hands and arms, fingertips, and areas between the fingers;^{p1}
- (4) thoroughly rinse under clean, running warm water;^{p1} and
- (5) immediately follow the cleaning procedure with thorough drying using a method as specified in part 4626.1445.^{p1}

C. To avoid recontaminating hands or surrogate prosthetic devices, food employees shall use disposable paper towels or similar clean barriers when touching surfaces such as manually operated faucet handles on a handwashing sink or the handle of a restroom door.

D. An automatic handwashing device may be used by a food employee to clean hands or surrogate prosthetic devices if it is approved by the regulatory authority and is capable of removing the types of soils encountered in the food operations involved.

Statutory Authority: *MS s 31.101; 31.11; 144.05; 144.07; 144.08; 144.12; 157.011*

History: *23 SR 519; 43 SR 295*

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