

4626.0075 2-301.14 WHEN TO WASH.*

A food employee shall clean the hands and exposed portions of the arms as specified in part 4626.0070 at the following times:

A. after touching bare human body parts other than clean hands and clean, exposed portions of arms; after defecating, contacting body fluids and discharges, or handling waste containing fecal matter, body fluids, or body discharges; and before beginning or returning to work;

B. after using the toilet, at a handwash lavatory, in the toilet room;

C. after caring for or handling support animals as allowed in part 4626.0120;

D. after coughing, sneezing, using a handkerchief or disposable tissue, using tobacco, eating, or drinking;

E. after handling soiled equipment or utensils;

F. immediately before engaging in food preparation including working with exposed food, clean utensils, and unwrapped single-service and single-use articles in the food preparation area;

G. during food preparation, as often as necessary to remove soil and contamination and to prevent cross-contamination when changing tasks;

H. when switching between working with raw foods and working with ready-to-eat foods; or

I. after engaging in other activities that contaminate the hands.

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

History: *23 SR 519*

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