



SANI MARC

The Experts in Sanitation Solutions

Food Processing

Hand Sanitizing

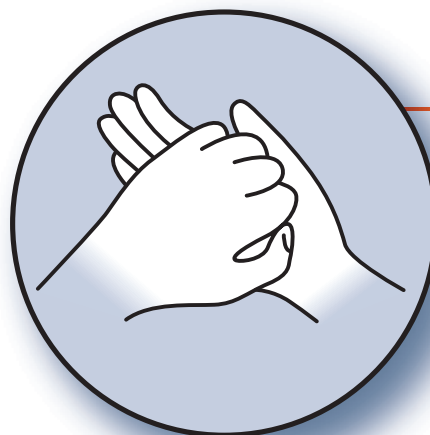
Step 1

Apply 1mL (one pump) of sanitizer to open palm.



Step 5

Rub fingertips of each hand in opposite palm.



Step 2

Rub hands together, palm to palm.



Step 6

Rub each thumb in opposite hand.



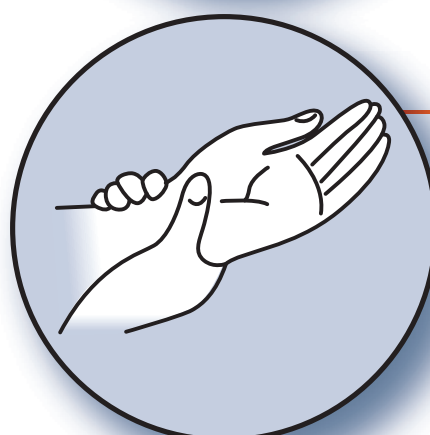
Step 3

Rub in between and around fingers.



Step 7

Rub each wrist in opposite hand.



Step 4

Rub back of each hand with palm of other hand.



Step 8

Keep rubbing until hands are dry.
Paper towels are not needed.



Good hand hygiene practices include frequent hand washing with water and soap **AND** the use of hand sanitizer. **Remember to wash your hands...**

- | Before entering food processing areas.
- | After eating or smoking.
- | After using the washroom.
- | After coughing or blowing your nose.
- | After handling money, a phone, etc.
- | Going from one department to another.
- | In between handling raw and cooked foods.
- | After handling garbage or waste material.
- | After shaking hands.