



CFT International Pty Ltd
Specialists in Food Safety Training

Hand washing is the single most effective means of preventing the spread of bacteria during food preparation

Remember to wash your hands

- Before commencing work;
- Before handling food;
- After visiting the toilet;
- After handling raw food;
- After using a handkerchief or nasal tissue;
- After handling garbage;
- After touching ears, nose, hair, mouth, or other parts of the body;
- After smoking;
- After every break;
- After handling money.



With compliments of CFT International Pty Ltd
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