



Hand Washing

Fines of up to \$2500 apply!

Please ensure that all food handlers and business owners read this important information. Breaches relating to incorrect hand washing practices will result in fines of up to \$2500.

Hand washing is the most important factor in preventing the transfer of food poisoning bacteria from hands to foods. Washing your hands properly can help prevent the spread of food poisoning organisms, which can potentially cause upset stomachs, nausea, headaches, vomiting and diarrhoea.

What to do?

To avoid fines the following requirements must be carefully followed:

- **The hand wash basin is to be used *only* for hand washing** - it is not to be used as a slop sink for waste water or a sink for washing or storing dishes.
- **Access to the hand wash basin must be clear at all times** – there should be no storage of boxes and/or cleaning equipment in front of the basin.
- **A waste receptacle is to be provided in close proximity to the hand wash basin** - for the disposal of used paper towels.
- **The hand wash basin is to be provided with soap and disposable paper towels (ideally from a dispenser) at all times to facilitate effective cleaning and drying of hands** - tea towels must not be used for cleaning and drying of hands.



When to do it?

Hand washing must be undertaken after:

- and before handling any foods;
- coming back from the toilet;
- touching the face, ears, mouth etc;
- smoking, coughing, sneezing, blowing the nose;
- using cleaning equipment;
- eating and drinking; and
- handling garbage or animals.



How to do it?

Hand washing is to be thorough, to ensure the entire surface of the hands including the under surface of nails and in between fingers is cleaned. To wash your hands correctly:

- Wet your hands with warm water.
- Apply soap and lather for 15 - 20 seconds.
- Rub hands together vigorously for at least 10 - 15 seconds across all surfaces of your hands, including in between fingers, the backs of your hands, your wrists and under fingernails.
- Rinse well under running water, making sure all soap is removed.

- Finally, dry thoroughly using paper towels (or single use cloth towels), paying particularly attention to under any rings.

By following these guidelines all food handlers will be meeting their legislative requirements and assisting in the prevention of food poisoning.

Celebrating Success

The City of Charles Sturt participates in both the Food Safety Rating Scheme and Deliciously Safe Program. The Food Safety Rating Scheme is a state wide program. Eligible businesses have an opportunity to achieve a star rating (3, 4 or 5) based on their compliance with the food laws during their routine inspection. Businesses are awarded a certificate identifying their achieved Star Rating.

The Deliciously Safe program is a City of Charles Sturt initiative and provides an opportunity for businesses outside the scope of the Food Safety Rating Scheme to be recognised for full compliance with the food laws at the time of their routine inspection. Achieving businesses are awarded a sticker and certificate identifying the business as Deliciously Safe.

Both programs afford an opportunity for further recognition on Council's website and potential for listing in Council's community publications.

Need More Information

If you require further information regarding food safety or to receive a Food Safety Kit, please contact Council's Environmental Health Team. Furthermore, don't forget...you must always notify Council whenever you start a new food business, transfer ownership or change the food business name. Notification forms are available from Council or can be downloaded from the Council's website.

Check out our online Food Safety Training "I am Alert" via Council's webpage under [Services > Food Hygiene>Food Safety Training](#).