

# When to Use the SaniTwice™ Method...

Always wash your hands with soap and water before starting a shift where a fixed handsink is unavailable.

1. **Before & After** setting up your work station
2. **Before** the first service, cutting fruit or stocking garnishes
3. **After** returning to your work station, sneezing, coughing, touching your face or hair
4. **Whenever** hands are dirty, sweaty or contaminated
5. **Frequently** when handling money

#### Important Notes:

1. Avoid bare-hand contact with ice and garnishes by proper use of picks, tongs, tools, and gloves.
2. After using the restroom, WASH HANDS with soap & water. Then SaniTwice upon your return.

For a more complete view of food safety guidelines, see your manager.