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|  | **2-301.14 When to Wash.**  Food employees shall clean their hands and exposed portions of their arms as specified under § 2-301.12 immediately before engaging in food preparation including working with exposed food, clean equipment and utensils, and unwrapped single-service and single-use articlesP and: |
|  |  |
|  | (A) After touching bare human body parts other than clean hands and clean, exposed portions of arms; P |
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|  | (B) After using the toilet room; P |
|  |  |
|  | (C) After caring for or handling service animals or aquatic animals as specified in ¶ 2-403.11(B); P |
|  |  |
|  | (D) Except as specified in ¶ 2-401.11(B), after coughing, sneezing, using a handkerchief or disposable tissue, using tobacco, eating, or drinking; P |
|  |  |
|  | (E) After handling soiled equipment or utensils; P |
|  |  |
|  | (F) During food preparation, as often as necessary to remove soil and contamination and to prevent cross contamination when changing tasks; P |
|  |  |
|  | (G) When switching between working with raw food and working with ready-to-eat food; P |
|  |  |
|  | (H) Before donning gloves for working with food; P and |
|  |  |
|  | (I) After engaging in other activities that contaminate the hands.P |