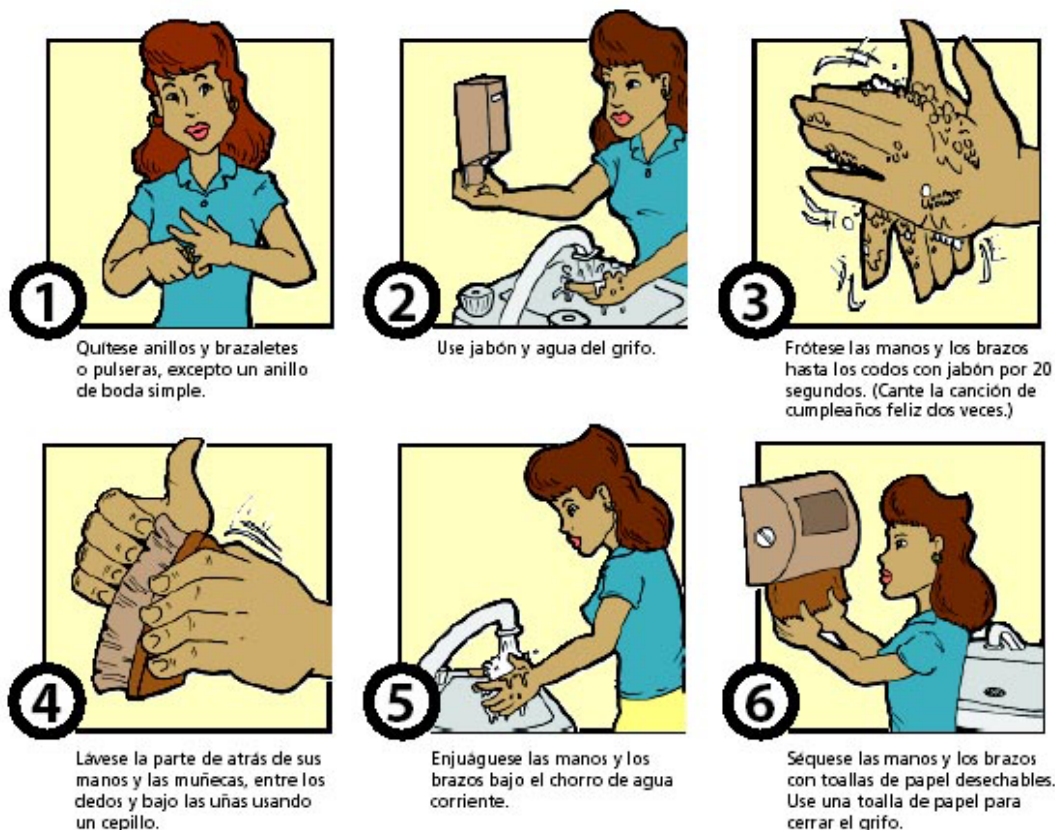


## Lavado Correcto de las Manos para Manipuladores de Productos Frescos<sup>1</sup>

Amy Simonne, Mark Ritenour, Jeff Brecht, Steve Sargent, and Keith Schneider<sup>2</sup>



### Lávese las manos antes de:

- Regresar al campo o incorporarse a la línea de empaquetamiento
- Manipular productos frescos (frutas y vegetales)
- Cambiar los guantes
- Preparar alimentos
- Consumir alimentos

### Lávese las manos después de:

- Ir al baño
- Tocarse el cuerpo, la cara o el pelo
- Trabajar con tierra o productos frescos (frutas y vegetales) que estén podridos
- Tocar la basura
- Fumar u otras actividades que puedan ensuciar sus manos

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