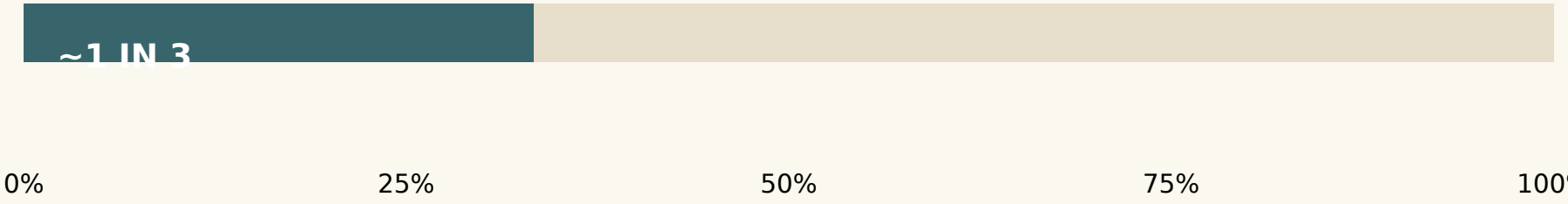
FOOD SAFETY: OBSERVED HANDWASHING

CDC EHS-Net observations. Not a study of toilets or staff who clean feces.

Workers washed their hands at appropriate observed opportunities



Average: about nine handwashing opportunities per hour and only 2-3 actual handwashings.

CDC recommends clean hands and distinct task controls. A food handler can be trained to clean a restroom; the proposed restriction is an additional precaution, not a blanket legal ban already in force.

Fecal contamination and norovirus infection warrant effective cleaning, handwashing and exclusion of sick workers.

SOURCE: https://www.cdc.gov/restaurant-food-safety/php/practices/handwashing.html