



Let's wash our hands!



1. To wet



2. Soap



3. Palms



4. Wrinkles



5. The back of the hand of the hand



6. Between fingers



7. Thumbs



8. Nails



9. Wrists



10. To rinse



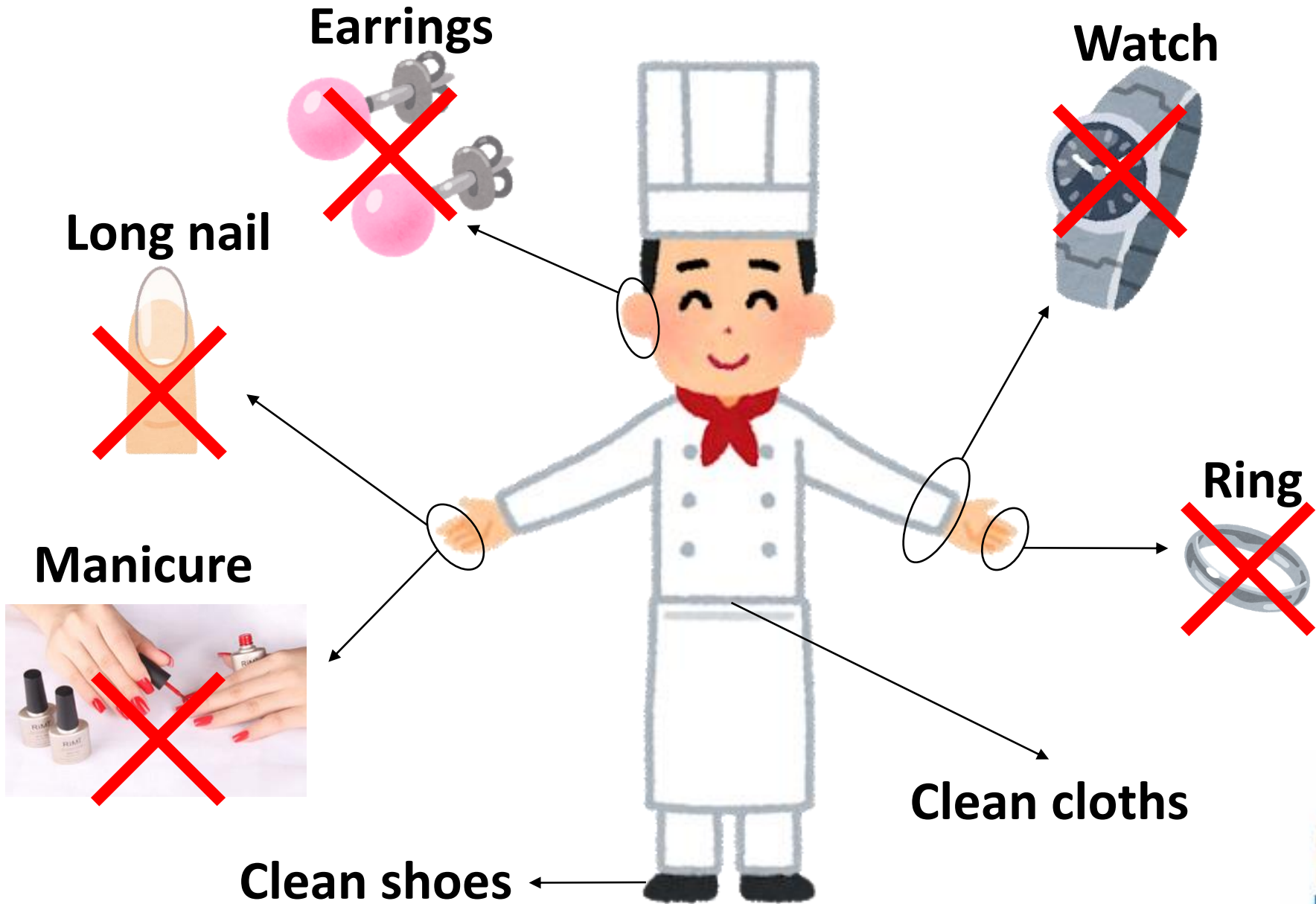
Why?

To remove dirt and avoid infections

When?

Before cooking, After using a toilet, Between process

Let's check our appearance before cooking!



Don't touch your hair, nose, eyes, face and other body parts during work.



Always keep cooking materials, equipment and workplace clean.



Check an expiration date. Consume foods which expiration date is shorter.

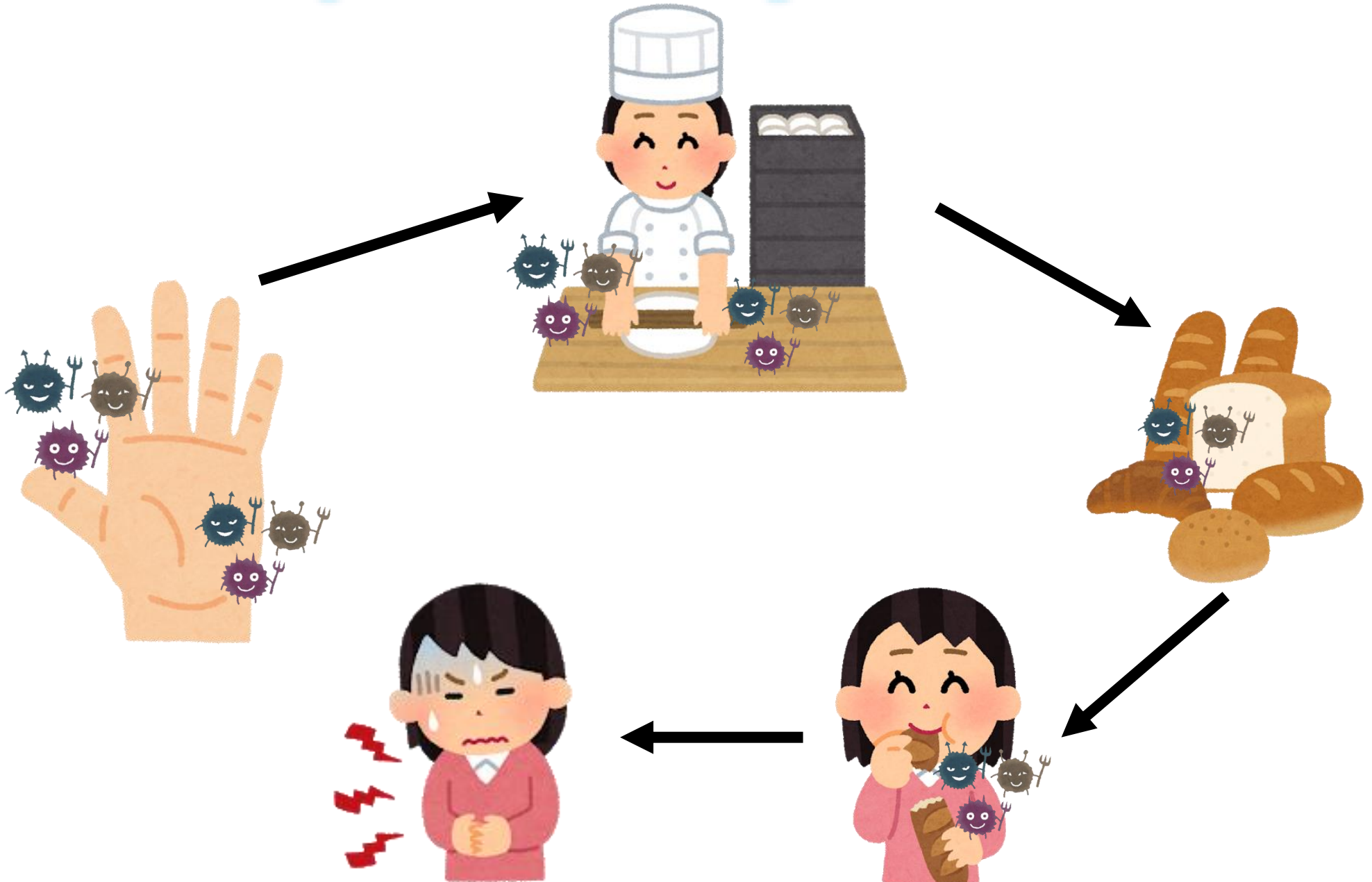


PD : Production Date
BB : Best-Before Date

If you make a mistake, you must inform it manager immediately.



If you don't wash your hands...



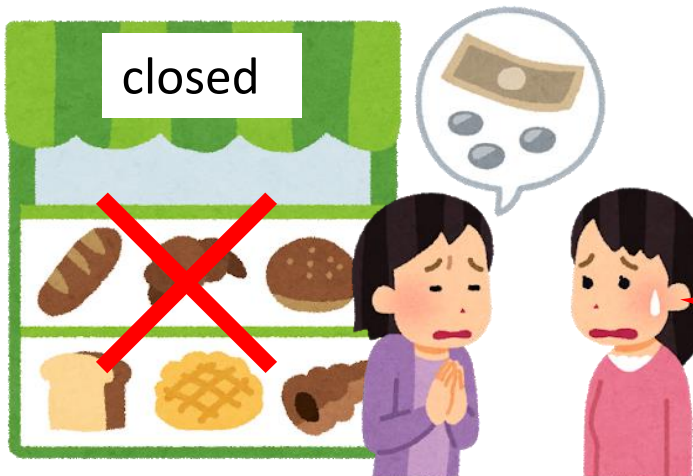
If you don't wash your hands...



You must take care of the patients.

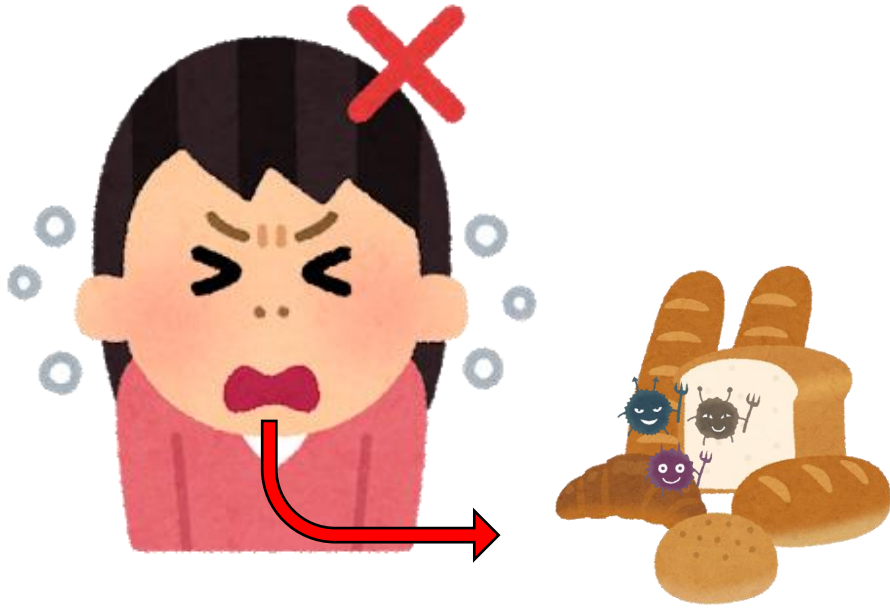


The customers never come to your shop again.



You will lose our job!

Be careful your cough and sneeze etiquette !



Wash your hands after coughing and sneezing,

