

# COVID-19 BEST PRACTICES #4

## GOOD HAND HYGIENE IS ONE OF THE MOST IMPORTANT WAYS TO PREVENT COVID-19

Keeping your hands clean - also called good hand hygiene - is one of the most important ways to prevent the spread of all germs, including COVID-19. The virus that caused COVID-19 is not absorbed through the skin so washing germs off of your hands is the best way to keep you and your consumers healthy.

As you're thinking about hand hygiene in your establishment, try to give everyone in your establishment, whether an employee or guest, the opportunity to prevent their hands from spreading germs.



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## HAND HYGIENE

### ▶ WHAT

- Hand-washing - The best way to keep your hands clean is by washing them frequently with soap and water.
- Hand sanitizer - If hand-washing is not available, alcohol-based hand sanitizers with greater than 60% ethanol or 70% isopropanol are the next best way to keep hands clean.
- Gloves - At this time there is no specific recommendation for staff or patrons to wear gloves except when cleaning or certain circumstances in food preparation. Gloves are often used improperly and can spread viruses if not used correctly. Gloves do not eliminate the need for frequent hand-washing or hand sanitizing.

### ▶ WHEN

- Clean your hands any time they become contaminated. In your business, think about when your employees' hands might be in contact with germs. If they touch clients in a medical or cosmetic setting, ensure that they're able to clean their hands between different clients. If they are handling guest payments, provide an opportunity to easily clean hands at their station.

### ▶ WHERE

- If possible, have hand sanitizer or handwash stations available at the entrance to your business, at check-out stations, outside of restrooms and at other high touch locations throughout the store.



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