Tork Clean Care
Hygiene tips for food service staff
Wash your hands!

Before…

After…

And…
Once every hour – to compensate for occasions you may have missed

5 steps for effective handwashing

1. Wet hands and arms
2. Apply Tork soap — be sure to dispense enough to cover both hands
3. Scrub hands and arms vigorously for 30 seconds
4. Rinse hands and arms thoroughly with water for 30 seconds
5. Dry hands and arms with a single use Tork paper towel