



Global Handwashing Day

Food safety starts with clean hands. Before you get to work in the kitchen, wash your hands with soap and water! More info: www.fightbac.org #foodsafety #handwashing #GlobalHandwashingDay

Suds = safety! Handwashing is an important part of preventing #foodpoisoning before preparing food. Wash your hands with soap and water for 20 seconds. Learn more: www.fightbac.org #foodsafety #GlobalHandwashingDay

#FoodSafety Tip: Wash hands with soap and running water for 20 seconds before and after handling food! More info: www.fightbac.org #handwashing #GlobalHandwashingDay

Clean hands keep families healthy! Help your kids learn the right way to wash their hands with soap & water. Learn more: www.fightbac.org #foodsafety #handwashing #GlobalHandwashingDay

Help your kids learn the right way to wash their hands with soap and water. Check out #handwashing tips at www.fightbac.org. #foodsafety #GlobalHandwashingDay

#DYK Washing your hands with water AND soap is a key step to keeping your family healthy. Learn more: www.fightbac.org #GlobalHandwashingDay #foodsafety

Clean hands, healthy home! Print and share this infographic on proper handwashing and food safety steps. Download here: <https://bit.ly/2Y0fWtG> #foodsafety #GlobalHandwashingDay

It's #GlobalHandwashingDay! Proper #handwashing steps is the most important way to keep from getting sick. More info: www.fightbac.org #GlobalHandwashingDay #foodsafety

Today is #GlobalHandwashingDay! Keep children healthy by teaching them proper #handwashing steps today! Learn more: www.fightbac.org/kids #foodsafety