

Unit 3: Handwashing Scenario Worksheet **ANSWER KEY**

Online Food Safety Training for New Mexico Food Manufacturing Employees Good Manufacturing Practices: Personnel

After this lesson, the learner will be able to:

- Identify when handwashing is needed before starting or continuing to work.
- Identify if gloves are being used correctly.

This activity will help you show your understanding of handwashing and glove usage. Please read each scenario below and determine if the person followed correct handwashing and glove procedures. Please circle yes or no.

Scenarios	Yes/No
1. John finished eating a sandwich he brought from home for lunch. He clocked back in and started sorting food packages.	No
2. Maria was handling raw chicken when the bell rang for lunch. She disposed of her gloves in the designated trashcan and washed her hands at the hand wash station before going to the lunchroom.	Yes
3. Beto sneezed into his gloves. He disposed of his gloves in the trashcan, washed his hands for 20 seconds, and then dried his hands completely with a paper towel. He then put on new gloves and returned to work.	Yes
4. Suzie was running late coming back from lunch. She washed her hands for 7 seconds, and half dried her hands with paper towels. She put some gloves on and went back to work.	No
5. Luis had just come from walking outside during his break. He noticed his arm was very itchy because a small thorn was stuck to his shirt. He removed it and scratched his itch. Before returning to work, he washed his hands for 20 seconds, making sure to get under his nails.	Yes

Unit 3: Handwashing Scenario Worksheet ANSWER KEY

Online Food Safety Training for New Mexico Food Manufacturing Employees

Good Manufacturing Practices: Personnel

<p>6. Nancy finished sorting chili bottles into their packaging. She decides to take a smoke break. She disposes of her gloves and goes to the designated smoke area. After her 15-minute break, she grabs a pair of gloves and returns to work.</p>	<p>No</p>
--	-----------