



Turn the Dial on
Hand Hygiene

5 Steps to Hand Washing.



1. Wet your hands



2. Lather with
Dial[®] soap



3. Scrub your
hands for at least
30 seconds



4. Rinse off the soap



5. Dry your hands

The Difference is Dial[™]





Turn the Dial on
Hand Hygiene

30 Seconds

Of scrubbing
your hands with
Dial[®] soap and
water removes
harmful bacteria.



Stay healthy.
Wash your hands.

The Difference is Dial™





Turn the Dial on
Hand Hygiene

89%

In 89% of outbreaks caused by food contaminated by food workers, pathogens were transferred to food by workers' hands.



You can make a difference.
Wash your hands often.

The Difference is Dial™





Turn the Dial on
Hand Hygiene

5MM

Reducing
foodborne illness
by 10% will keep
5 million Americans
from getting sick
each year.



Your small efforts can
make a **big difference**.

The Difference is Dial™





Turn the Dial on
Hand Hygiene

1st Step

Handwashing is
the first step
in preventing
foodborne illness.



Stop the spread. **Wash
your hands often.**

The Difference is Dial™





Turn the Dial on
Hand Hygiene

1 in 6

1 in 6
Americans
get sick each
year due to
foodborne
diseases.



Stay healthy. Start with
washing your hands.

The Difference is Dial™

