

# Huddle Talking Points for Hand Hygiene



As a production team leader, it's your responsibility to remind and reinforce good hand hygiene behaviors with your team. Here are some ideas for hand hygiene items to talk about with your team during huddle talks:

## Personal Hand Hygiene:

**On occasion it is important to go back to the basics and remind production staff of their responsibility to uphold their own personal hand hygiene standards to ensure food safety:**

- Fingernails are trimmed to an acceptable level and free of nail polish
- Fingers are free of rings and other jewelry
- No soils are on hands or under fingernails and how to remove soils during handwashing

## Hand Hygiene and PPE:

**There's a lot to remember when it comes to PPE. Reinforce good PPE behaviors with your team and its impact on hand hygiene:**

- Putting PPE on the right way and following proper donning order in hygiene zones to ensure hands are clean before entering production areas
- The proper way to put on gloves, how to check gloves for damage / deterioration before starting a shift and when to replace gloves throughout the day



## Contamination Touch-Points:

**Simple human behaviors and actions while going through a shift can actually contaminate hand hygiene. Remind team members to be conscious of their actions including:**

- How adjusting PPE such as hairnets and smocks are a contamination touch point and that a hand hygiene event needs to occur after doing so
- The various surfaces that when touched, need a hand hygiene event afterwards such as buttons, door handles and handrails
- Human behaviors and unconscious actions to be aware of such as scratching your nose or eyes or even re-tying shoelaces that require a hand hygiene event afterwards

## Thinking Like an Owner:

**While team members each signed the hygiene social contract upon starting, it's important to remind them of the responsibilities they agreed to when they signed that contract:**

- Washing hands the right way for the proper length of time to ensure pathogen removal and food safety, even when no one is watching (refer to both the automated and manual washing posters if necessary)
- Staying aware of handwashing station conditions to ensure they are clean and supplied with soap, and their responsibility to inform management if supplies are running low or water pressure is too low for a proper hand hygiene event



## Remember:

While the above points are important, if you bring up handwashing and hand hygiene every day during huddle talks, people will soon become complacent and not pay attention. It's important to reinforce hand hygiene requirements during the right times such as when there's increased risk of contamination (such as during cold and flu season) or when staffing loads change and new staff members or contract labor is hired.