What is Take 20!?
1. Utilize the “Take 20!” slogan to encourage handwashing.
2. Rotate topic specific posters on a weekly basis.
3. Use glo-germ to train staff in proper handwashing techniques.
4. Keep and submit a log of the dates when you retrained your employees.

How do I get started?
Let us know that you want to participate and we’ll get you all set up! Here is what you need to know.

Contact Information
Email: Take20@lincoln.ne.gov
Phone: 402-441-6280
Lincoln-Lancaster County Health Department
3131 0 St / Lincoln NE 68510

TAKE 20!
Methods and resources to improve handwashing practices at your restaurant!
Foodborne Illness affects everyone.

Each year, one in six people will get a foodborne illness. This could be you, your spouse, friends or your customers. Even the most well-meaning employee could be spreading foodborne illness if proper handwashing techniques aren’t fully utilized.

The Big Idea

By combining the slogan “Take 20!”, a weekly review of why we wash hands, and a batch of rotating posters for visual cue’s, this program will help your restaurant increase the safety of the food you are serving and the health of your employees.

Why should I get involved?

1. Foodborne illness is a problem that can affect every restaurant.
2. Foodborne illness can tarnish the image of your restaurant, and affect your bottom line.
3. This program seeks to address a wide array of factors that motivates or dissuades handwashing behavior.

Telling someone to wash their hands is awkward!

Working in a kitchen can be hectic, and when work gets busy, good handwashing practices can slip. From time to time, everyone needs to be reminded to wash their hands...but we know that telling someone to wash their hands can feel awkward or confrontational. Using the phrase “Take 20!” makes that interaction easier. By using the phrase “Take 20!” rather than telling someone “Wash your hands,” we want to create a culture of good handwashing where staff can encourage each other in a comfortable manner.