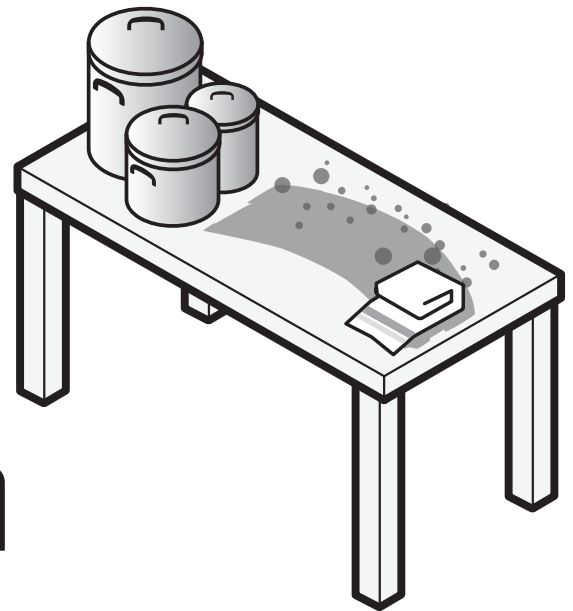


Safe Food Depends on a Clean Kitchen



**Control bacteria and viruses in the PREP AREA.
Sanitize by applying a simple chlorine bleach solution:**

1
TABLESPOON
BLEACH
IF USING CONCENTRATED BLEACH, DECREASE
THE AMOUNT OF BLEACH TO 2 TEASPOONS.



+

1
GALLON
WATER



- 1. Wash** surface with hot, soapy water to clean.
2. Thoroughly **Rinse** off soap.
- 3. Sanitize** with a chlorine bleach solution (~200 ppm).
- 4. Always Air Dry.**

Bleach solution should be made fresh for each shift because bleach breaks down over time.



www.disinfect-for-health.org