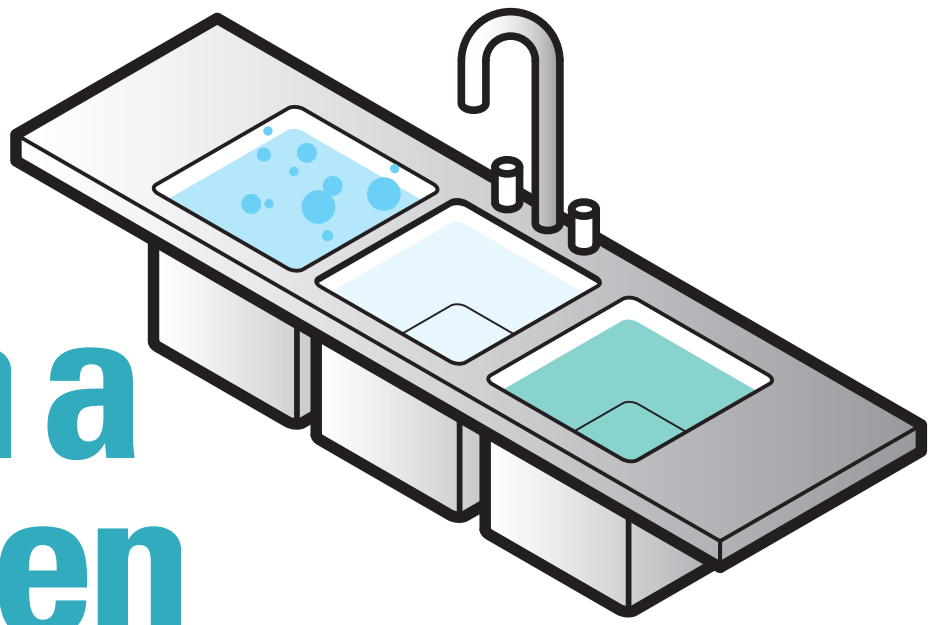



Safe Food Depends on a Clean Kitchen



Control bacteria and viruses in the **SINK BAY**.
Sanitize in a simple chlorine bleach solution:


1
TABLESPOON
BLEACH

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



+


1
GALLON
WATER



1. First Bay: **Wash** pots, pans, glasses, dishes and utensils with hot, soapy water to clean.
2. Second Bay: Thoroughly **Rinse** off soap.
3. Third Bay: **Sanitize** pots, pans, glasses, dishes and utensils in a chlorine bleach solution (~200 ppm).
4. Always **Air Dry**.


To sanitize kitchen cloths at the end of shift...

1. **Soak** kitchen cloths in a chlorine bleach solution for two minutes.
2. **Rinse** in clear water.
3. **Air Dry**.



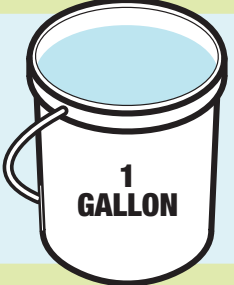
3
TABLESPOONS
BLEACH

IF USING CONCENTRATED BLEACH, DECREASE THE AMOUNT OF BLEACH TO 2 TABLESPOONS.



+

1
GALLON
WATER



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