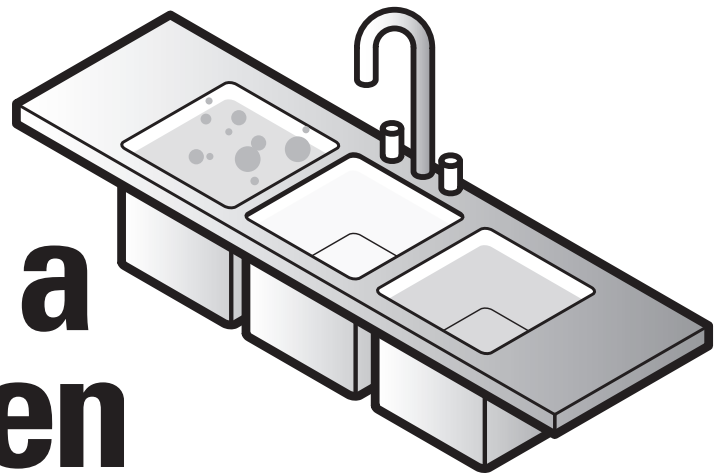


# Safe Food Depends on a Clean Kitchen



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.

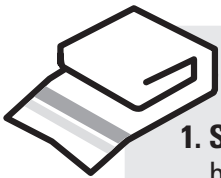


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**1**  
**GALLON**  
**WATER**



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...**

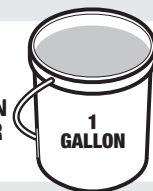
1. **Soak** kitchen cloths in a chlorine bleach solution for two minutes.
2. **Rinse** in clear water.
3. **Air Dry**.

**3**  
**TABLESPOONS**  
**BLEACH**  
IF USING CONCENTRATED BLEACH, DECREASE THE AMOUNT OF BLEACH TO 2 TABLESPOONS.



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**1**  
**GALLON**  
**WATER**



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



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