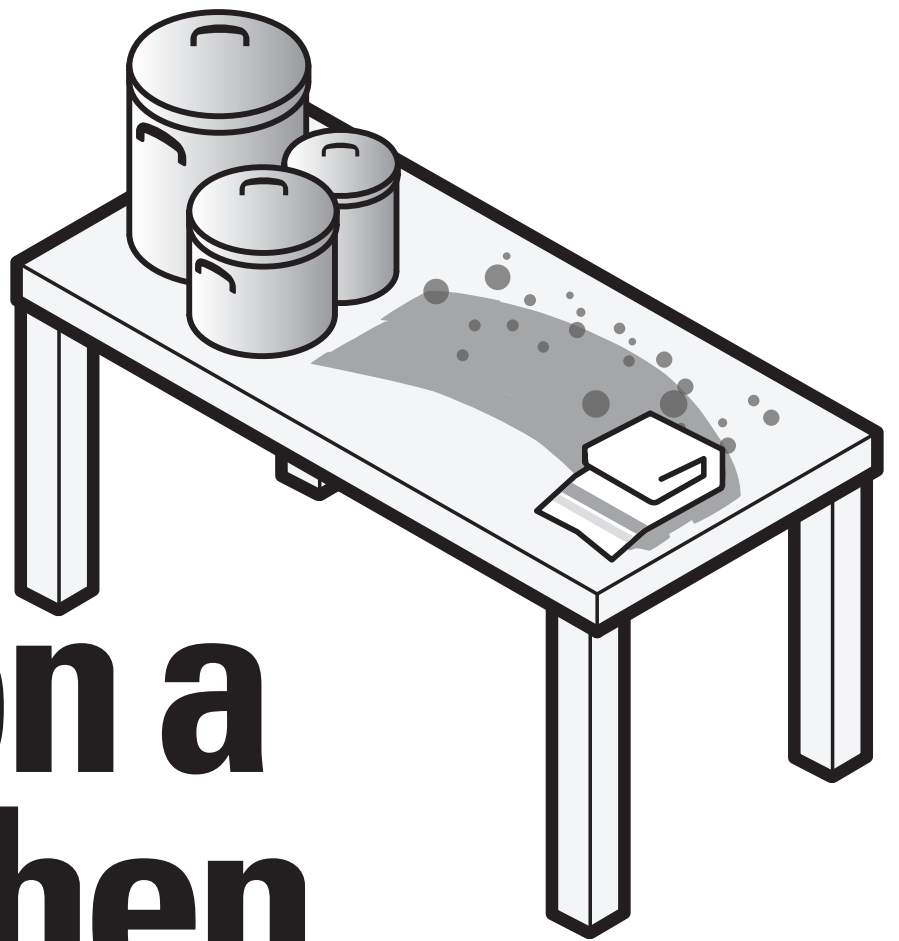


# Safe Food Depends on a Clean Kitchen



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



- 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](http://www.disinfect-for-health.org)