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.neha.org  www.waterandhealth.org  www.americanchemistry.com

www.disinfect-for-health.org