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.