Safe Food Depends on a Clean Kitchen

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

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.

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