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.