

Kitchen Sanitation

Hand Washing

It is very important to wash your hands regularly when preparing food to prevent spreading germs. Germs can make you and your family very sick if you don't keep your hands, tools and prep area clean

1. WET YOUR HANDS

2. SOAP & SCRUB

Scrub for 20-seconds

3. RINSE YOUR HANDS

4. DRY & TOSS

Dry with paper towels
& turn off faucet with towel



Simple Sanitizer

Something can be clean and NOT be sanitizer (still has germs). You can't see germs, smell them or taste them. If you get bad germs on food, it can make you very sick. So, use the sanitizer often to wipe down tools and prep area.

Mix
2 Quarts Cool Water
with
1-1/2 teaspoons of Plain Bleach
(you can also fill bleach cap full 1 time)



Use PLAIN Bleach. No scents or thickeners

