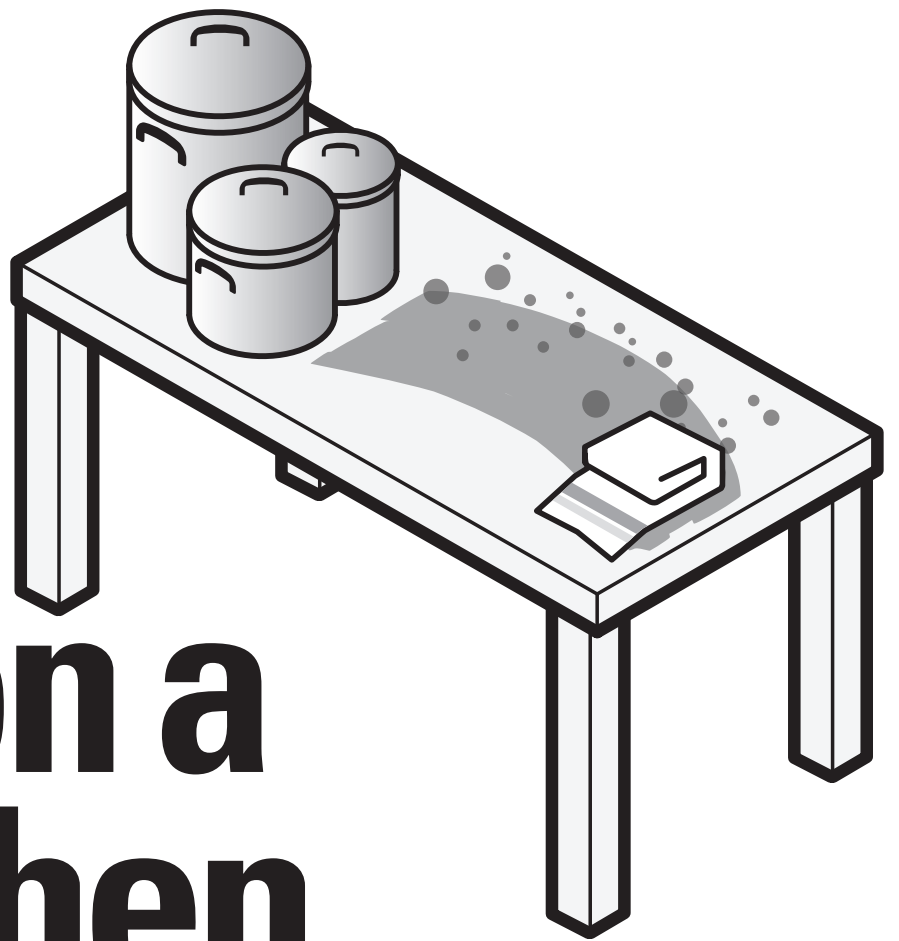


# Safe Food Depends on a Clean Kitchen



**Control bacteria and viruses in the PREP AREA.  
Sanitize by applying a simple chlorine bleach solution:**

**1  
TABLESPOON  
BLEACH**



**+**

**1  
GALLON  
WATER**



- 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.**



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