KEEP IT CLEAN

Keep your kitchen clean with these daily food safety practices:

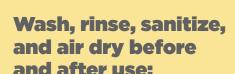




Sweep and mop floors. **Take out** trash and boxes.



at appropriate times.



Food contact surfaces

Wash hands properly and

- Equipment
- Utensils
- Sinks
- Tables
- Thermometers
- Carts



RINSE

Clean spills on the serving line. Milk

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