KEEP IT CLEAN

Keep your kitchen clean with these daily food safety practices:

Wash hands properly and at appropriate times.

Sweep and mop floors. Take out trash and boxes.

Wear clean clothes and aprons.

Clean spills on the serving line.

Wash, rinse, sanitize, and air dry before and after use:
- Food contact surfaces
- Equipment
- Utensils
- Sinks
- Tables
- Thermometers
- Carts