EFFECTIVE CLEANING IS ESSENTIAL TO PREVENT THE SPREAD OF HARMFUL BACTERIA.

Items that touch food are high priority. These include:

- WORK SURFACES
- SINKS
- DISH RACKS
- LIGHT SWITCHES
- RICE COOKER
- FRIDGES
- DOOR HANDLES
- MATTING
- MINCER
- TIN OPENERS

It is important to keep these areas clean to prevent the spread of bacteria onto hands which may touch food and other surfaces/equipment. Leaving these areas to dry naturally prevents the spread of bacteria from cloths and towels back onto surfaces/equipment.

Items that do not touch food are not high priority but should be cleaned regularly. These include floors, walls and dry stores,

CLEAN AS YOU GO:

1. CLEAN AWAY UTENSILS
2. WIPE AWAY SPILLS AS THEY HAPPEN
3. WASH WORK SURFACES DOWN THOROUGHLY

WASH HANDS PROPERLY TO PREVENT THE SPREAD OF BACTERIA!