
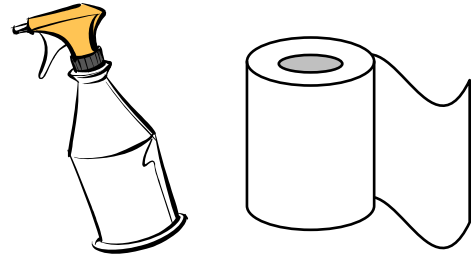


FOOD CONTACT SURFACES MUST BE CLEANED AND SANITIZED

STEPS 1 & 2: WASH with hot soapy water, then RINSE

STEP 3: Sanitize with 200 ppm bleach solution		OR	
	<ul style="list-style-type: none"> • Always store the wiping cloth in a bucket of bleach sanitizing solution • Change solution at least every 2 hours, or as needed • Allow surface to air dry 		<ul style="list-style-type: none"> • Spray with bleach solution after area has been cleaned • Allow surface to air dry 2 minutes before wiping with paper towel

To mix a 200 ppm BLEACH SOLUTION: 5 ml bleach per liter water. For spray bottles, make up a fresh solution every day. Use test papers to confirm proper concentrations. Please label all containers containing bleach.

Garbage Disposal: a garbage receptacle of adequate size is required. It must be washable and have a tight-fitting lid.

WASTE WATER: a suitable container must be used for wastewater collection. It may be disposed of in the sanitary sewer, designated holding tank, or other approved manner. **DO NOT** dispose onto the ground or into the storm sewer.

For food contact surfaces in continuous use, clean & sanitize surfaces before use, after any contamination, or *at least* every 4 hours.