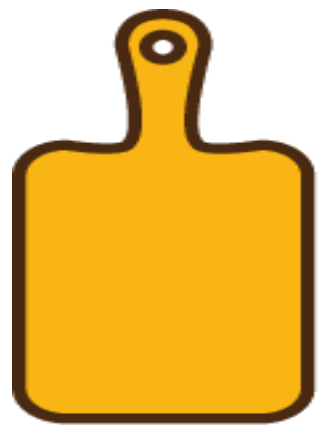


# Cleaning and Sanitising

Clean Surfaces  
Before and  
After Use



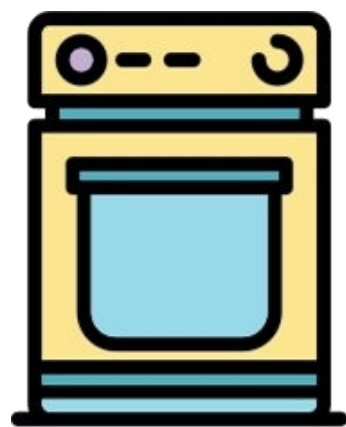
Sanitize  
Cutting Boards



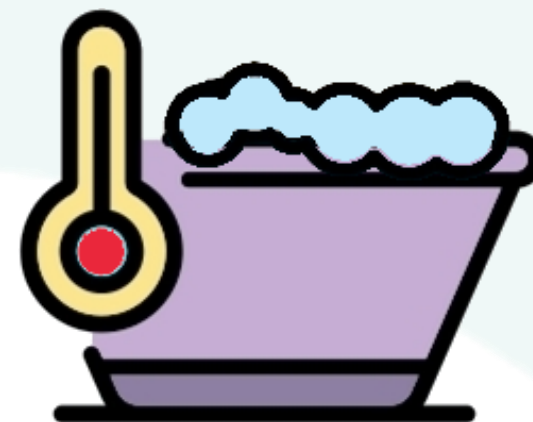
Clean and  
Sanitize the  
Sink



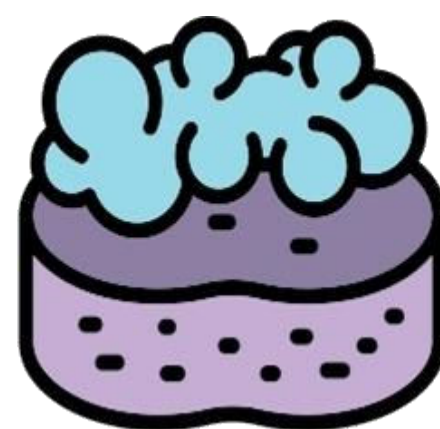
Clean  
Appliances  
Regularly



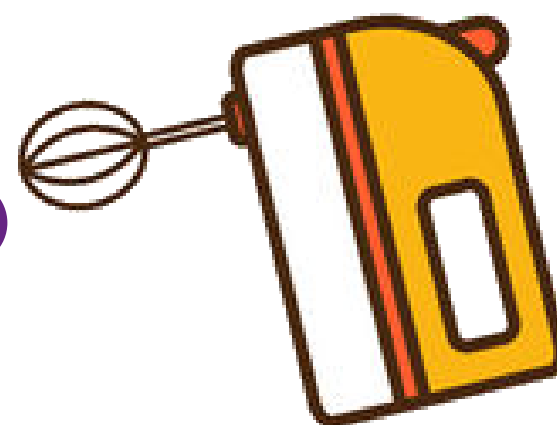
Allow Proper  
Drying



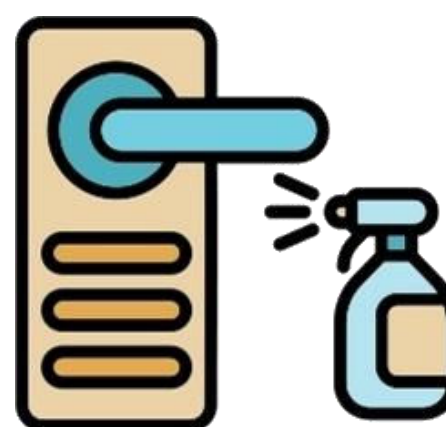
Use Hot, Soapy  
Water



Disinfect  
Sponges and  
Dishcloths



Sanitize  
Kitchen Tools  
After Use



Sanitize High-  
Touch Areas



Replace  
Sponges and  
Dishcloths  
Frequently