

BE WISE AND SANITIZE!

CLEAN AND SANITIZE FOOD-CONTACT SURFACES



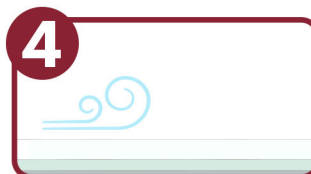
1 WASH



2 RINSE



3 SANITIZE



4 AIR DRY

CLEAN AND SANITIZE FREQUENTLY TOUCHED SURFACES



REGISTERS



DOOR KNOBS



SCREENS



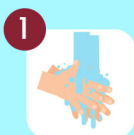
PHONES



LIGHT SWITCHES

Don't forget...

WASH YOUR HANDS OFTEN!



1 Wet hands with hot water.



2 Apply soap.



3 Scrub hands and arms for 20 seconds. Clean under finger nails and between fingers.



4 Rinse.



5 Dry hands and arms.



6 Put on gloves, if applicable.

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