

Keeping Your **Kitchen** Clean

Plan ahead so your cleaning is effective

Set up and monitor a cleaning schedule

Clean regularly and never put off cleaning

Clean surfaces before and after food prep

Operate a 'clean as you go' policy

Know your cleaning materials

Keep yourself and your utensils clean

Wash your hands regularly

Clean thoroughly after handling allergens

Clean thoroughly after handling raw meat

Bacteria are invisible

Looking **clean** is not being **clean**

