

****Please complete these steps before and after each meal service****

What's the difference between cleaning and sanitizing? Cleaning is removing food, grease, sauces, dirt and dust, etc., from a surface generally with a detergent and water.

Sanitizing is the reduction of bacteria and viruses that may be on a surface with a special solution. Household bleach is a sanitizer that is inexpensive and is approved by your local health department. Make sure to sanitize food preparation areas, tables, countertops, cutting boards, drying racks and sinks.

How to Clean and Sanitize Before and After Meal Service

- ◆ **Mix 1.5 teaspoons to 1 tablespoon** (do not exceed 1 tablespoon) of bleach to one gallon of **warm** water. Label mixture in a spray bottle. For maximum effectiveness, mix fresh bleach solution every day. Any leftover solution should be discarded at the end of the day.
- ◆ Clean surface with warm soapy water
- ◆ Rinse with water and wipe with paper towel(s)
- ◆ Spray with sanitizing solution and wipe with paper towel(s)
- ◆ Air dry (No need to rinse off the sanitizing solution)

CHILDREN'S HANDS MUST BE WASHED WITH WARM RUNNING WATER AND SOAP BEFORE AND AFTER MEAL SERVICE.