

Thoroughly Clean Your Establishment

Keeping your establishment thoroughly clean and sanitary will help prevent food from becoming contaminated. It will also keep pests—another source of contamination—out of your establishment.

Pests cannot thrive or multiply in a clean environment.



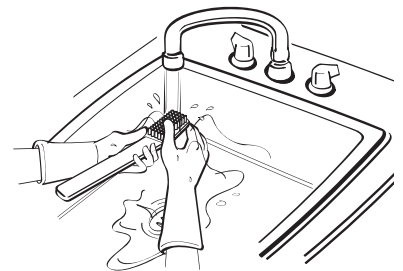
Clean food and beverage spills immediately, including crumbs and scraps.



Clean toilets and restrooms as often as necessary.



Keep lockers and break areas clean.



Keep cleaning tools and supplies clean and dry.



Store wet mops, brooms, and brushes on hooks, not on the floor. Let them air-dry.

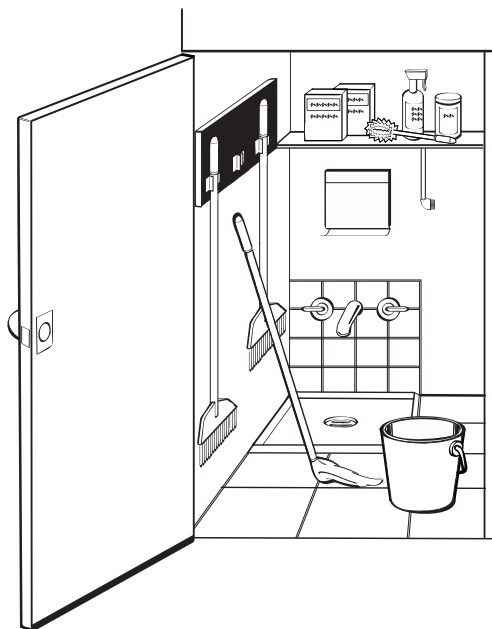


Empty water buckets.

Get The Hang of It

Directions: Circle the letter of the picture that shows the correct way to store wet mops and brushes.

A



B



Store It Correctly

Directions: Decide if Abigail correctly stored all the items in the utility closet. If they're not stored correctly, explain what she did wrong in the space provided.



