

WHAT?



**WASH, RINSE, AND SANITIZE
FOOD CONTACT SURFACES**

WHO?



**EVERYONE WORKING
WITH FOOD AND DISHWARE**

WHEN?



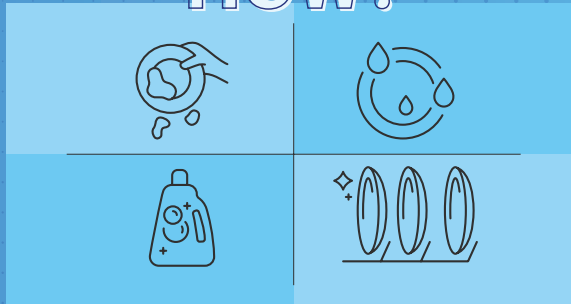
**AT LEAST EVERY 4 HOURS AND
TO PREVENT CONTAMINATION**

WHERE?



**UTENSILS, CUTTING BOARDS,
AND ANY OTHER FOOD
CONTACT SURFACES**

HOW?



**3-COMPARTMENT SINKS,
CLEAN-IN-PLACE, CHEMICAL OR
HIGH-TEMP DISHWASHERS**

CORRECTION?



CLEAN CONTAMINATED SURFACES

FOOD CONTACT SURFACES PROCEDURE ESSENTIALS