



Hygiene: Clean & Sanitize

Keep Clean **Keep Sanitized**



Scrape Surface

Remove all food & debris from work surface using a flat edge scraper.

Wash Vigorously

Scrub surface vigorously clean soapy water or surface cleanser.

Rinse Thoroughly

Rinse surfaces with warm water. Remove excess water from surfaces with disposable towels.

Sanitize Surfaces

Sanitize the surfaces with FDA approved cleansers

Air Dry

Allow surfaces to air dry

About **EduClasses**

EduClasses[®] provides professional quality ANAB accredited Food Handler Classes, Seller Server Classes, and Food Manager Classes.



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