

## CLEANLINESS \*\*

- A. CLEAN HANDS AND NAILS:
1. Learn to properly wash hands and nails.
  2. Do not touch face, hair, nose or skin irritations with hands.
  3. After handling items such as newspapers, Kleenex, cans, sacks and packages, be sure to wash hands.
  4. Use a tasting spoon only once, then wash it.
- B. HAIR:
1. Keep hair well back from face. Secure it so it does not have to be touched.
  2. Be careful at the stove (especially gas stoves) with long hair or loose clothing. Leave coats in locker or on backs of chairs.
- C. CLOTHES:
1. Wear clean aprons. Soiled clothes give an unwholesome appearance and may be carriers of bacteria.
  2. If necessary check fabric labels for "Flame Proof".
- D. WORK AREAS:
1. Wash thoroughly with soap and water. Occasionally wash with cleanser, ammonia **OR** bleach.
  2. Cracks or crevices around counter tops, stoves, bread boards and sinks may harbor unseen germs and/or bacteria.
  3. **NOT FOR SITTING OR STANDING ON**
  4. **DO NOT** stand on chairs.
- E. EQUIPMENT:
1. Wash or discard sponges, greasy brushes, and scouring pads that may contain food particles and harbor bacteria.
- F. CLEANING PRODUCTS:
1. Chlorine: good for disinfecting and cleaning cracks and crevices. Ammonia is **not** approved for use around food.
  2. Lime Away: hard water spots.
  3. Tilex: mold and mildew.
  4. Cleansers: stains, black scuff marks and general cleaning.
  5. Pine Sol or Spic and Span: good general cleaning.
  6. Oven cleaner: baked on "scunge" on top of stove and inside oven.
- G. Wash, rinse, and sanitize all dishes.