USE PAPER TOWELS to wipe up raw meat, fish or poultry juices. Discard the paper towels, then CLEAN and DISINFECT any soiled surfaces, such as cutting boards and countertops.

WASH your hands with SOAP and WARM water, SCRUBBING for 15-20 seconds.

DISINFECT dish cloths and sponges used to wipe up raw meat, fish or poultry.

THOROUGHLY WASH forks, knives, plates, platters, containers.

LAUNDER dish cloths and sponges.

CLEAN and DISINFECT sinks and often-touched kitchen surfaces, like the handles on refrigerators, dishwashers, ovens, microwaves, faucets, drawers and cupboards.

CLEAN the insides of refrigerators and microwave ovens.

For more information on food safety, visit the ACI® web site at www.cleaninginstitute.org or The Partnership for Food Safety Education web site at www.fightbac.org