

# KITCHEN BEST PRACTICES



1

**BE AWARE:** Always pay attention to what you are doing in the kitchen. Keep your workspace tidy and wipe spills immediately to prevent slips and falls. Avoid cross contamination by separating meat products from other items such as whole foods, fruits/veg

2

**CLEANLINESS:** Wash your hands as soon as you come into the kitchen and frequently after. Wash your hands before handling food and after handling food, especially meat products to prevent cross contamination and bacteria growth.

3

**SAFETY:** Store knives appropriately and keep them at your workspace, until they are to be washed and stored properly. Do not put a knife in a sink filled with dish water.