Don't Let Your Kitchen Be the Culprit - Check for Food Safety

The following are recommendations to help keep the kitchen clean:

Clean all surfaces such as counters tops, dishes, cutting boards and utensils with hot soapy water before and after they come in contact with food to prevent harmful bacteria from being spread from one surface to another. After washing dishes, allow them to air dry.

Sanitize cutting boards and food preparation surfaces. A sanitizing solution can be made with 2 teaspoons (1 capful) of bleach in one quart of water. This solution can be put into a spray bottle and used on surfaces after cleaning them with soap and water.

Wash dish rags and dish towels after each use.

Keep the refrigerator clean because some harmful bacteria can grow at refrigeration temperatures. Clean spills or drips in the refrigerator with hot soapy water.

Keep insects out of the kitchen. Insects can spread harmful bacteria to food. Make sure that windows and screen doors are closed and repair any holes in them.

Cover the garbage and keep it away from the area where the family eats. Many insects, including flies, are drawn to rotting food.

Do not keep a pet's litter box near where the family eats, or feed them around food preparation areas. Pets can carry bacteria, fleas, and other insects.