

Are You Allergen Aware?



1. Between projects, sanitize all surfaces, tools, & three-compartment sink.
2. Replace any and all food safety gear that was used.
3. Do not store allergens above non-allergens or non-alike allergens, unless cleared with your manager.
4. Be aware of what is above and below when moving product to a new location.
5. Clean up all spills and leaks immediately.

Keep our clients safe!

FOOD
LIFELINE