

# Reduce Use of Common Kitchen Towels

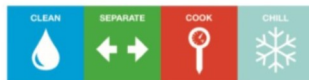
## Reduce Germs



- Keep sanitizing cloths in the sanitizing buckets until use.
- Use long handle serving utensils to avoid possible contact with the hand
- Use rubberized handle pots to avoid the use of the towels to handle the hot handle of the pan.



*Your Partner in Risk Management Training*



National Food Safety Month  
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