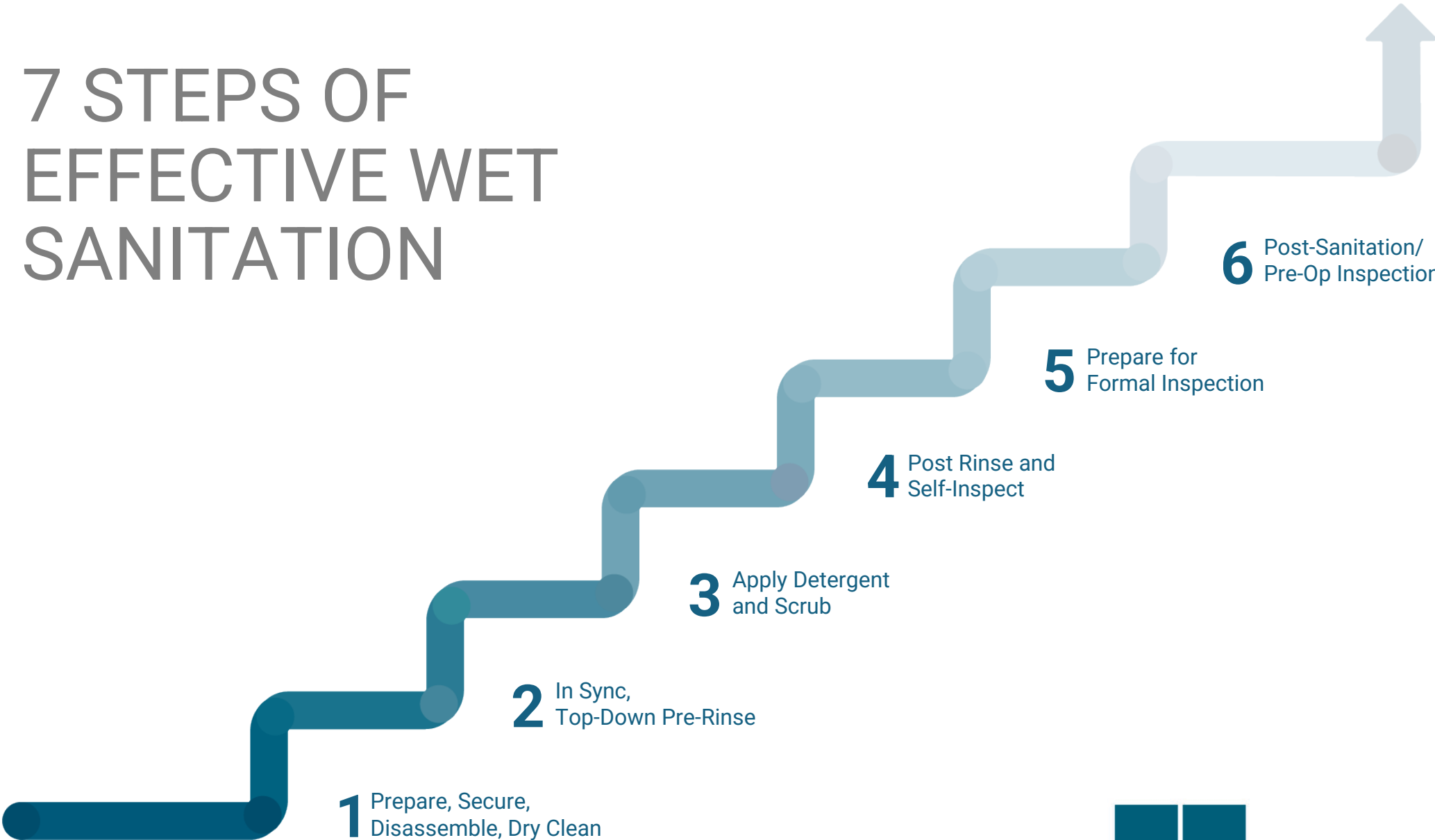


7 STEPS OF EFFECTIVE WET SANITATION



1 Prepare, Secure,
Disassemble, Dry Clean

2 In Sync,
Top-Down Pre-Rinse

3 Apply Detergent
and Scrub

4 Post Rinse and
Self-Inspect

5 Prepare for
Formal Inspection

6 Post-Sanitation/
Pre-Op Inspection

7 Sanitize/Disinfect
and Assemble



**commercial
food sanitation®**