

To ensure kitchens stay foodborne-bacteria free, surfaces must be cleaned thoroughly with soap and hot water where food is being prepared. After cleaning, a disinfectant needs to be applied and allowed to stand for a few minutes. A simple disinfectant can be made by adding  $\frac{3}{4}$  to 1 teaspoon of bleach to 2 cups of cool water. Bleach evaporates quickly and new solutions should be mixed daily.