

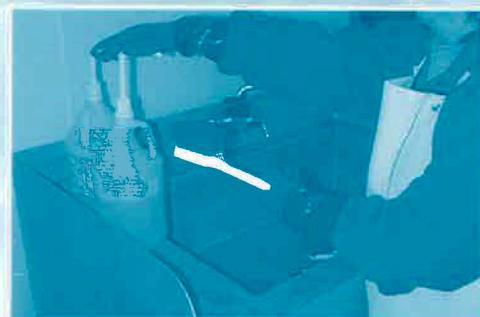
REMINDER

Listeria, E. coli and other bacteria are killers.

To keep them out of our caviar we must prevent the spread of contamination by



1. Keep hands and gloves clean - use dips at start and hourly
2. Aprons and raingear - rinse/sanitize at start and hourly
3. Foot dips - use each time you enter
4. Control air currents - close doors
5. Also, do your best to:
 - a. Minimize foot and wheel traffic between operations/rooms
 - b. Wash and sanitize packing tables often
 - c. Wash and sanitize work tables at each break or more often
 - d. Wash and sanitize baskets and screens after each use
 - e. Sanitize and rinse floors daily to prevent buildup



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