**REMEMBER**

*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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