REMINDER

Listeria, E. coli and other bacteria are killers.

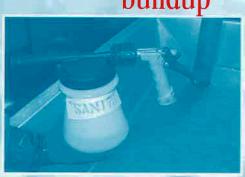
To keep them out of our caviar we must prevent the spread of contamination

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











ALASKA SEAFOOD MARKETING INSTITUTE

Seafood Technical Program

311 North Franklin Street, Suite 200, Juneau, Alaska 99801-1147 USA Phone: (907) 465-5560, or toll free: 1-800-478-2903 Info@AlaskaSeafood.org www.AlaskaSeafood.org