USE CHEMICALS SAFELY

Chemicals that commonly contaminate food include:
CLEANING SUPPLIES • TOXIC METALS • PESTICIDES

Do
Store chemicals away from food storage and contact areas

Don't
Clean or use chemicals near food

Do
Label all chemicals clearly

Don't
Mix chemicals together

Do
Wash all fruits and vegetables

Don't
Use copper, lead, and pewter cookware and utensils

Do
Follow the manufacturer’s instructions for chemical use

Don't
Put used or spilled chemicals back into the original container

Do
Wash your hands after handling chemicals

Don't
Use a chemical container to store food

StateFoodSafety
Food Safety Training & Certification™