

# SAFETY SENSE

## Keeping Food Safe

(NAPSA)—Here's some food for thought on protecting your family meals from germs:

- **Keep everything clean.** Cleaning frequently reduces the risk of cross-contamination.



**Anti-bacterial wipes help keep germs away.**

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- Wash your hands thoroughly both before and after handling fish, raw meat and poultry. You can use Zep Antibacterial Hand Cleaning Wipes to eliminate bacteria and other harmful germs.

- Sanitize cutting boards often in a solution of one teaspoon chlorine bleach to one quart of water.

- After cutting raw meats, wash the knife and all surfaces with hot, soapy water or with Zep Antibacterial Disinfecting and Cleaning Wipes.

Zep has been fighting germs for more than 65 years. For more information, visit the Web site at [www.zepcommercial.com](http://www.zepcommercial.com).