

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

