

B	I	N	G	O
Use proper utensils	AZ Food Handler's Card	Don't catch a falling knife	No running!	Have a cut? wear a glove
Check supplies regularly	Teamwork is key!	Label all food containers	Always sweep under carts	Mop after lab
Scrape plates before washing	Wash hands for 20 seconds	FREE	Always wear closed-toe shoes	Don't store heavy objects up high
Beware of broken glass in kitchen sink water	Food Borne Illness	Pathways should be kept clear	Hair back ladies	Read your recipe beforehand
Don't crowd around supply table	Inspect all equipment regularly	Don't clog disposal	Be careful around corners	Labels on Bottles

B	I	N	G	O
Wash hands for 20 seconds	Pathways should be kept clear	Mop after lab	Labels on Bottles	Read your recipe beforehand
Always wear closed-toe shoes	Beware of broken glass in kitchen sink water	Have a cut? wear a glove	Check supplies regularly	Inspect all equipment regularly
Always sweep under carts	Don't dry dishes with towel	FREE	AZ Food Handler's Card	Hair back ladies
Use proper utencils	Be careful around corners	Wet Floor signs	No running!	Label all food containers
Don't catch a falling knife	Don't store heavy objects up high	Food Borne Illness	Don't crowd around supply table	Teamwork is key!

B	I	N	G	O
Check supplies regularly	Read your recipe beforehand	Food Borne Illness	No running!	AZ Food Handler's Card
Wash hands for 20 seconds	Mop after lab	Don't catch a falling knife	Beware of broken glass in kitchen sink water	Inspect all equipment regularly
Don't store heavy objects up high	Don't dry dishes with towel	FREE	Always wear closed-toe shoes	Always sweep under carts
Be careful around corners	Scrape plates before washing	Have a cut? wear a glove	Don't clog disposal	Labels on Bottles
Teamwork is key!	Use proper utencils	Hair back ladies	Don't crowd around supply table	Clean Sanitize Carts