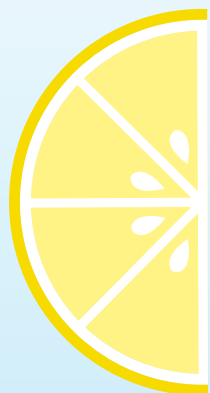
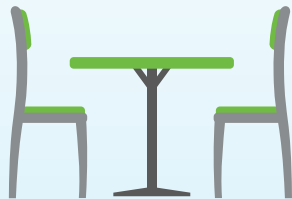


WHERE COULD GERMS BE HIDING IN YOUR RESTAURANT?



70%

OF ALL
**LEMON
WEDGES**
contain disease-
causing microbes¹



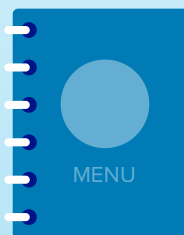
TABLES are rarely sanitized properly and most are wiped down with the same rag that wiped down a previous table. This just **spreads the germs** from one table to the next.²

BUFFETS are a **breeding ground for germs**. Not only are many people cycling through it each day, but if the food temperature isn't kept to at least 165 degrees, bacteria such as ***E. coli***, ***Salmonella***, and **norovirus** will grow.³



SILVERWARE

is **easily contaminated** when it comes into contact with a dirty table or when the employee distributing it touches the silverware without washing or sanitizing their hands.²



MENUS are rarely washed, if at all. A study done in the Journal of Medical Virology stated that cold & flu viruses can survive for 18 hours on hard surfaces¹ and another study shows that norovirus can survive on hard surfaces for **5-6 weeks**.⁴



HIGHCHAIRS

and booster seats not only carry the usual **germ suspects**, but with a little one there is always the chance of a dirty diaper and we all know what that means ... ***E. coli***.²



CONDIMENT HOLDERS

are just like those rarely cleaned menus. They aren't scrubbed and sanitized often, and can be one of the **dirtiest things found in restaurants**.⁵



Your Source for
Food Safety Information

