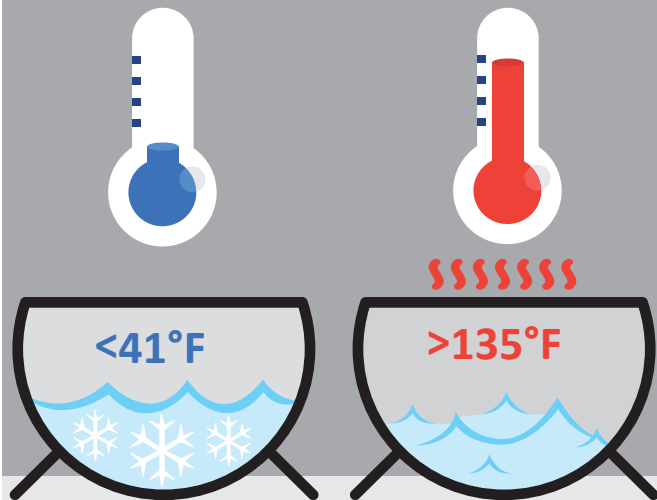


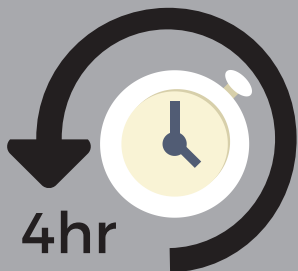


# In-Use Utensil Storage

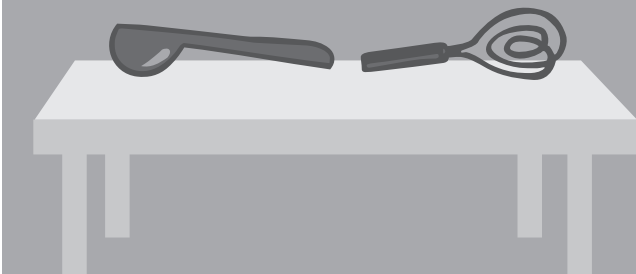
In water OUTSIDE of the temperature danger zone



In water with enough flow to remove food particles



Stored on a clean surface; cleaned and sanitized every 4 hours (minimum)



In food with clean handles stored outside of the food



***Store utensils for raw products separately!***