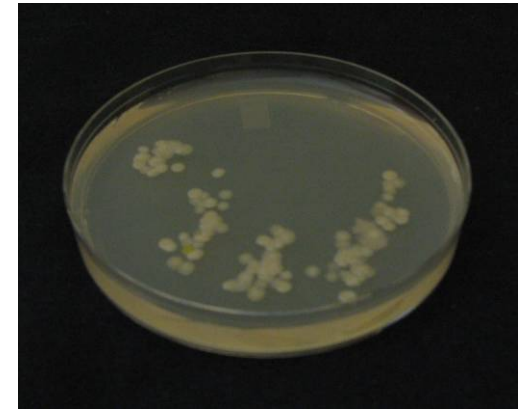
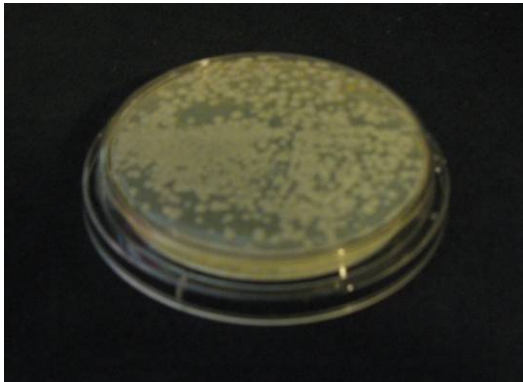




Microorganisms from the refrigerator door handle



Microorganisms from gloved hand that touched the handle



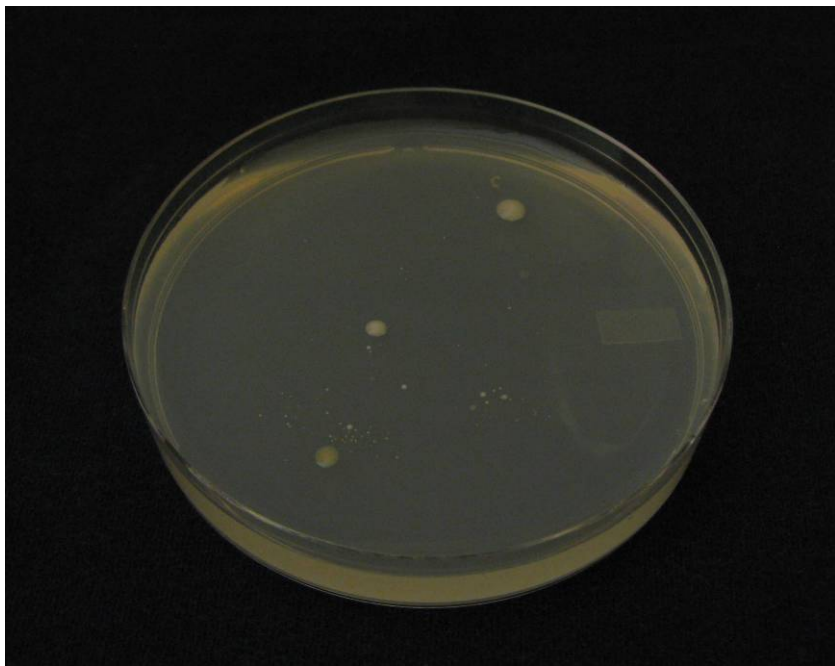
**Microorganisms from a cloth used to wipe the table top, the table top, and the gloved hand after using the wiping cloth. Cleaning and sanitizing can help reduce the level of microorganisms.**



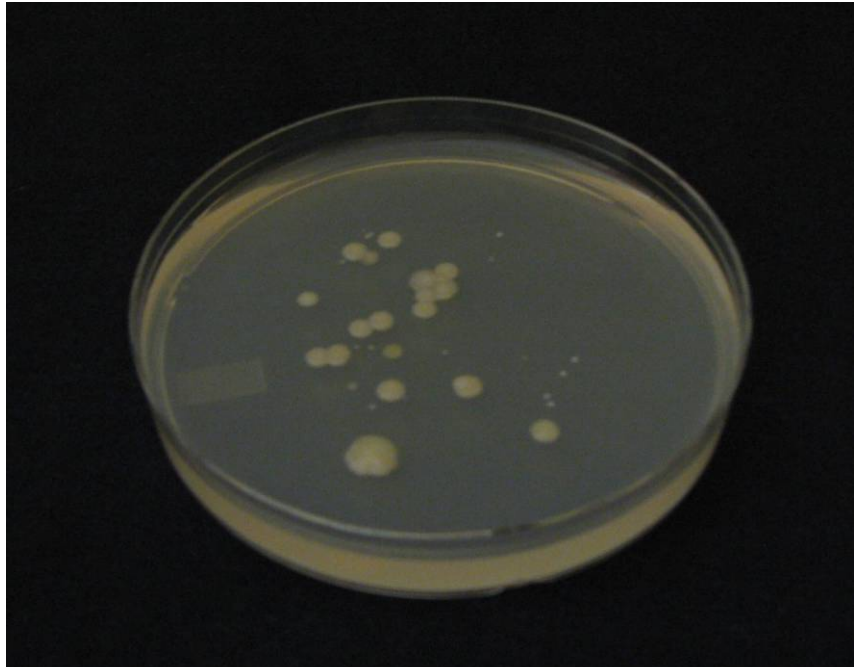
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**Microorganisms from hands washed for the recommended 20 seconds**



**Microorganisms from hands just rinsed**



Microorganisms found on this apron



Microorganism from fingers dried on this apron





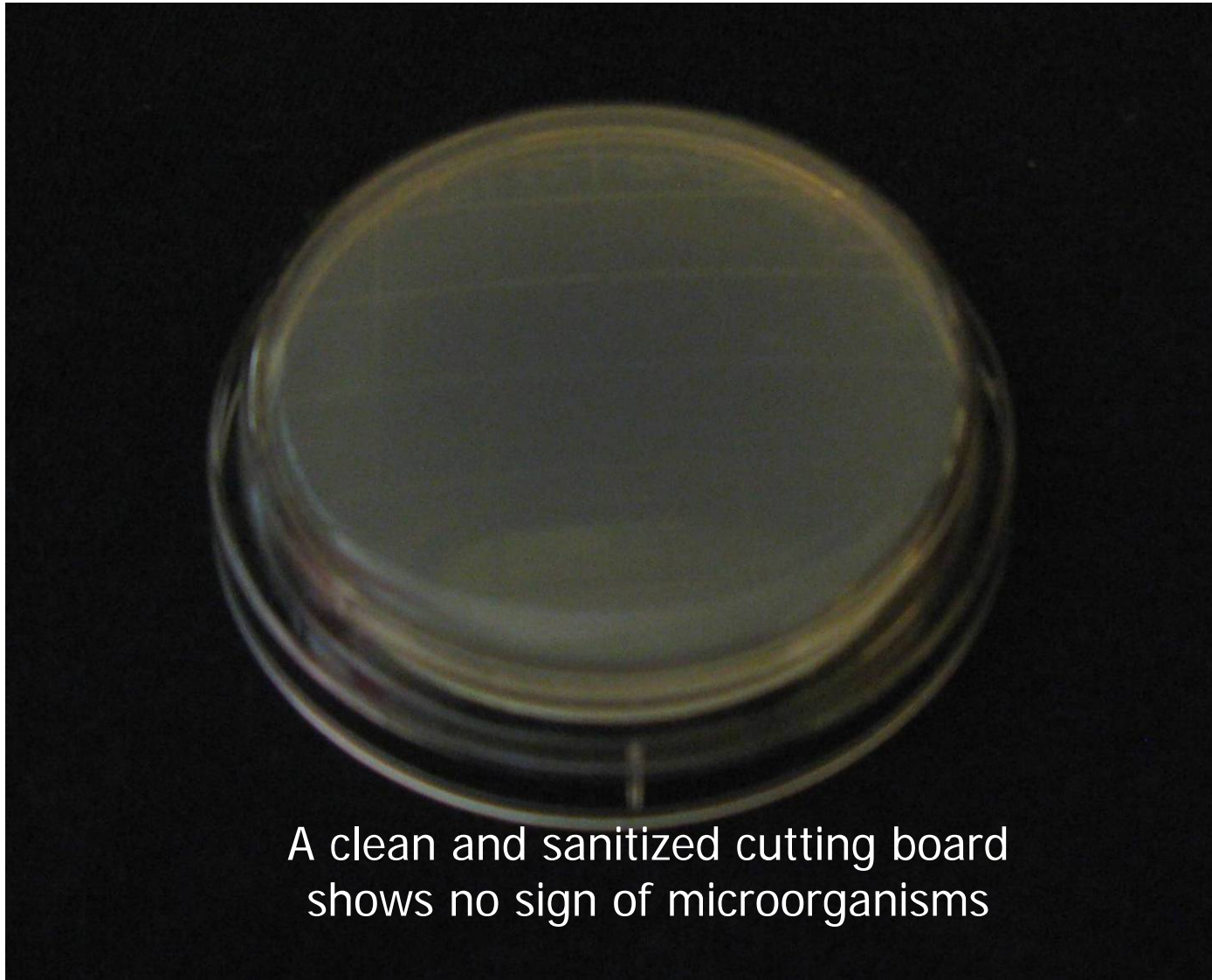
Microorganisms from fingers that have just handled soiled dishware



**Microorganisms found on the bottom of this lettuce box**



**Microorganisms from fingers that have touched the lettuce box**



A clean and sanitized cutting board shows no sign of microorganisms



Microorganisms from fingers after  
changing a diaper