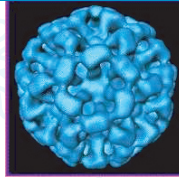
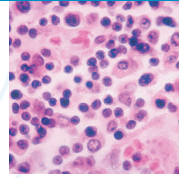


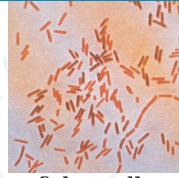
## Dirty Dozen\*



Norovirus



Hepatitis A



Salmonella

These microbes can stop the QE II, close world class hotels and put restaurants out of business. Spreading norovirus and hep A starts in the restroom; salmonella from unclean food and hands. Review the Kitchen, Restroom and Service Area Dirty Dozen worksheets. Choose the composite top 12, grouping them by area to facilitate implementation.

### Kitchen:

\_\_\_\_\_  
 \_\_\_\_\_  
 \_\_\_\_\_  
 \_\_\_\_\_

### Restrooms:

\_\_\_\_\_  
 \_\_\_\_\_  
 \_\_\_\_\_  
 \_\_\_\_\_

### Customer Service Area:

\_\_\_\_\_  
 \_\_\_\_\_  
 \_\_\_\_\_  
 \_\_\_\_\_

After choosing your top 12, please rank the priority of importance by placing a  1 in the box aligned with your top choice, continuing through  12.

Male |  Female

Comments:

\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_

Email: (optional)

\_\_\_\_\_

\* Dirty Dozen surfaces are site-specific choices based on risk.

Over-cleaning  
under-washing™

