

Sanitizer and Wiping Cloths

Sanitizer

SANITIZING SOLUTION MUST BE USED TO KILL GERMS ON ANY SURFACE THAT HAS HAD CONTACT WITH FOOD

Approved sanitizers (i.e., chlorine bleach, quaternary ammonium or iodophors) evaporate quickly and will not hurt your food at proper concentrations.

Sanitizers are required to be prepared during all hours of operation, not just food preparation.

- Use COOL Water. Chlorine evaporates quickly in hot water.
- DO NOT mix soap or detergent with sanitizer. Mixing soap and bleach may cause harmful fumes.
- Replace sanitizing solution every few hours, or more often if the solution gets dirty.
- Wash and rinse surfaces BEFORE sanitizing.
- Use a chemical test strip often to ensure correct concentration of sanitizer.

Follow these directions to make a bleach and water sanitizing solution:

One teaspoonful of bleach added to one gallon of cool water:

Wiping cloths



Rinse and store wiping cloths in sanitizer bucket between uses



Wiping Cloths

WIPING CLOTHS USED TO WIPE DOWN COUNTERTOPS AND EQUIPMENT MUST BE STORED IN A SANITIZING SOLUTION BETWEEN USES

Wiping down countertops and equipment is an important part of keeping your kitchen clean. However, wiping cloths must be stored in a clean and properly prepared sanitizer solution between uses to prevent the growth of germs on your cloth and spreading them throughout your kitchen.