



Sanitizers



*You need both steps to prevent the spread of germs.
Cleaning alone doesn't kill germs, and sanitizer alone doesn't work without cleaning first.*

Common Types of Sanitizer

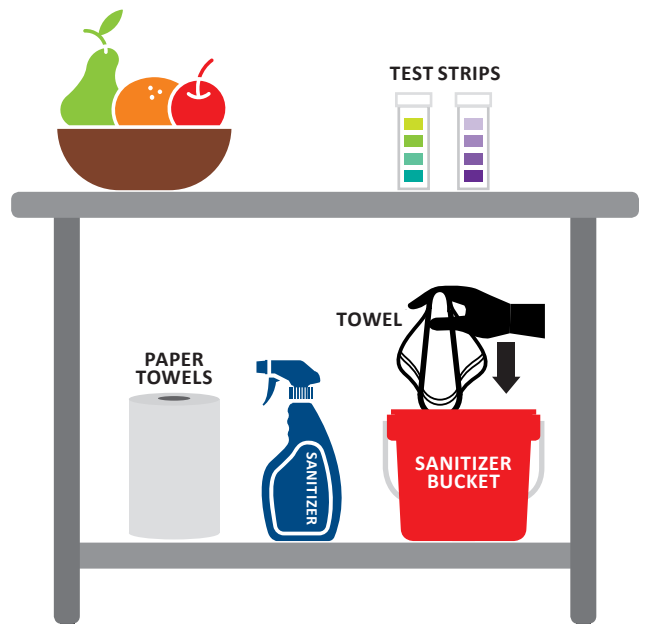
Chlorine Bleach

- Concentration:** 50-100ppm
- Contact time:** 10 seconds
- Pros:**
 - Effective against norovirus
 - Cheap
- Cons:**
 - Loses effectiveness in hot water, direct sunlight, and when there is too much debris

Quaternary Ammonia (Quat)

- Concentration:** Per manufacturer's directions
- Contact time:** Up to 90 seconds or more
- Pros:**
 - Odorless
 - Non-toxic
 - Leaves a residual film
- Cons:**
 - Long contact time
 - Cost

Sanitizer Setup



- Store all sanitizer and chemicals below and away from food and food contact surfaces.
- Set up your sanitizer before you begin working with food in your area.
- Check your sanitizer concentration with your test kit often so you know when to make new solution.
- Never spray sanitizer around food that isn't completely protected by an impermeable cover.
- Clean and sanitize your surfaces often, at least every 4 hours for in use utensils and surfaces.
- Label your sanitizer or store in a red bucket.