



Sanitizing is not Cleaning

Cleaning is a process that removes dirt, grease, and food debris.
Detergents and soaps are used for cleaning.

Sanitizing is a process that kills disease-causing bacteria.

- Chlorine bleach, quaternary ammonium compounds ("quats"), iodine and high temperatures are used for sanitizing.
- Operate your mechanical dishwasher using the manufacturer's instructions (at least 50 ppm of chlorine). Obtain chlorine test strips from your supplier and test the rinse cycle daily.
- Each chemical sanitizer has a different minimum concentration and a minimum soaking time when used manually.
 - ✓ Chlorine bleach - 100 ppm for at least 30 seconds
 - ✓ Quat ammonium compounds - 200 ppm for at least one minute
 - ✓ Iodine compounds - 25 ppm for at least one minute

The Sanitizing Process:

To be successful when sanitizing, each separate step must be followed:

- Scrape and wash with detergent in hot water.
- Rinse in hot water.
- Soak in a chemical sanitizer in lukewarm water following the directions on the sanitizer container and the standards noted above.
- Air-dry the dishes, utensils, or equipment.

Cloths used for wiping down equipment and food-contact surfaces should be stored in a bleach solution. These rags should be restricted for this use only in order to avoid cross-contaminating one surface with another.

Environmental Health Services
3501 Civic Center Drive, Room 236
San Rafael, CA 94903
(415) 499-6907
www.co.marin.ca.us/ehs