

Sanitizing

Surfaces and equipment may look clean, yet bacteria may be present in large numbers. Cleaning is the physical removal of food and soil from surfaces. Clean does not necessarily mean *sanitary*. All food contact surfaces must be sanitized to reduce the number of bacteria present. Sanitizing does not make a surface *sterile* or germ-free. Sterility would be impractical and too expensive for foodservice operations. Therefore, a schedule should be in place for cleaning and sanitizing, with records kept of when it was done.

Correct Steps for Sanitizing:

1. **Scrape** or remove large particles.
2. **Wash** with an appropriate detergent/water solution at 110°F.
3. **Rinse** in clean hot water.
4. **Sanitize** in hot water (171°F-commercial dishwasher) OR use an appropriate chemical sanitizing solution such as chlorine (50-100 ppm.), iodine (12.5-25 ppm) or quaternary ammonium (100-200 ppm) **See chart below.**
5. **Air-dry.**

SANITIZER:	Chlorine (Bleach)	Iodine	Quaternary Ammonium
Concentration	1 teaspoon per gallon	2 tablespoons per 5 gallons	Dependent on brand used. Follow directions.
Immersion Time (minimum)	7 seconds	30 seconds	30 seconds or as directed
Indication of Proper Strength	Test Kit Required	Amber color indicates presence. Use test kit for concentration.	Test Kit Required.

Note: Follow directions carefully. More sanitizer is not necessarily better. Chemical sanitizers work best at water temperatures between 75 and 115 F. Store cleaning cloths in sanitizing solution. Change water regularly.

Adapted by the following references: ServSafe Essentials, 1999. National Restaurant Association, CDC Surveillance for Foodborne Disease, (1983-1987) and (1988-1992). Food Code. 1995. Food and Drug Administration of the U.S. Public Health Service. Johnson, B.A. 1996. Who's Cooking Dinner? Restaurants and Institutions. March 1: 82 - 92. Loken, J.K. 1995. The HACCP Food Safety Manual. USDA. Food Safety and Inspection Service. 1996 Federal Register 61(144):38964.