



Wyoming
DEPARTMENT OF *Agriculture*

APPROVED CHEMICAL SANITIZER SOLUTIONS

Foods can become easily contaminated if food contact surfaces are not properly cleaned and sanitized. After proper washing and rinsing to remove residual foods and soils, food equipment and utensils must be sanitized to reduce bacteria pathogens to safe levels on surfaces. Liquid chlorine (bleach), quaternary ammonium compounds, and iodine are three approved chemical sanitizers. Liquid chlorine and quaternary sanitizers are the most commonly used in food establishments. These are the general guidelines for effective chemical sanitizer use:

Liquid chlorine (bleach) solutions:

- One teaspoon of regular unscented household bleach per gallon of warm water will provide a 50-100 ppm solution, adequate to sanitize food contact surfaces.
- Chlorine test strips should be used to verify sanitizer solution concentration in sinks and spray bottles.
- Aim for 50-100 ppm with 7 seconds of exposure by immersion for most effective sanitizing.

Quaternary ammonium compounds:

- Read and follow manufacturer's instructions for use.
- Use quaternary test strips to monitor sanitizer solutions.
- Concentrations of 200-400 ppm with exposure time of 30 seconds or longer is generally recommended.

Iodine solutions:

- Mix and use according to manufacturer's labeled instructions or 12.5-25 ppm with exposure time of 30 seconds or longer.