

# PROPER CLEANING AND SANITIZING

**Use proper procedures to clean and sanitize all equipment, containers, utensils, and food-contact surfaces.**

## Steps to cleaning and sanitizing

- ❖ **Remove excess soil** (scrape or rinse) from surface
- ❖ **Wash** with hot water (at least 110°F ) water
- ❖ **Rinse** with hot, clean water
- ❖ **Sanitize** by submerging or wetting surface with sanitizer water for 10-30 seconds depending on sanitizer used.  
(follow Manufacturer's directions for sanitizer amount and water temperature)
- ❖ **Air Dry**



Three compartment sink



- ❖ To use chlorine bleach as a sanitizer:  
Mix 1 – 2 teaspoons of unscented regular bleach (5.25% sodium hypochlorite) or 1 teaspoon unscented ultra bleach (6 – 6.25% sodium hypochlorite) with 1 gallon of water at 75-120°F. Concentration of chlorine should be 50 – 150 ppm.

- ❖ To test for correct sanitizer concentration, use a test kit appropriate for the sanitizer being used. Make new solution as necessary.

- ❖ Most common sanitizers:

- ❖ Chlorine
- ❖ Quaternary ammonia
- ❖ Iodine