

CLEAN AND SANITIZE CORRECTLY

CLEAN

- ★ Remove food and other dirt from a surface
- ★ Follow manufacturer's instructions - never use a type of cleaner in place of another unless the intended use is the same

SANITIZE

- ★ Reduces the number of germs on a surface to safe levels
- ★ Mix sanitizers to the right concentration
 - *too little sanitizer won't be effective, too much sanitizer can be unsafe*
- ★ Leave the object in the sanitizer solution for the right amount of time
- ★ Change the sanitizer solution when it looks dirty or its concentration is too low
 - *Hard water, food and leftover detergent can reduce sanitizer effectiveness*



**Food-contact surfaces need to be
CLEANED, RINSED, SANITIZED and LEFT TO AIR-DRY**
at the following times

- After they are used
- Before working with a different type of food
- After handling different raw TCS fruits and vegetables
- Anytime an employee is interrupted and the items they were using could have been contaminated
- Throughout the day, at least every 4 hours

