

# HOW TO SANITIZE.....

EQUIPMENT AND UTENSILS ARE TO BE WASHED, RINSED, SANITIZED, & AIR DRIED

ACCEPTABLE SANITIZERS INCLUDE CHLORINE, QUATS, AND HOT WATER

## CHLORINE (BLEACH)

- Minimum concentration level is 50 ppm
- Maximum concentration level is 200 ppm
- Use chlorine test strips to verify the concentration level
- Commonly used in manual dishwashing (3<sup>rd</sup> bowl of a three compartment sink) and low temperature mechanical dish machines. May be found in liquid or powder form.
- Follow manufacturer's instructions to:
  1. Mix the proper concentration
  2. Choose the proper water temperature
  3. Determine the required contact time

## QUATS (QUATERNARY AMMONIUM)

- Follow manufacturer's instructions to:
  1. Mix the proper concentration
  2. Choose the proper water temperature
  3. Determine the required contact time
- Use Quat test strips to verify the concentration level
- Commonly used in manual dishwashing at bar sinks (3<sup>rd</sup> bowl of a three compartment sink). May be found in liquid form or tablets.

## HOT WATER

- The final rinse cycle of high temperature dish machines sanitizes with hot water. A booster heater is used to raise the hot water temperature as it enters the manifold to at least 180°F (160°F at the utensil/dish surface).
- Temperature registering tapes or holding thermometers must be used to measure the utensil surface temperature and ensure it reaches 160°F.

### SANITIZERS ARE TO BE USED....

- In the third bowl of a 3 compartment sink
- In the final rinse of a mechanical dishwasher
- In wiping cloth buckets
- In spray bottles-be sure the bottle is properly labeled

**SANITIZERS WILL ONLY BE EFFECTIVE IF EQUIPMENT AND UTENSILS HAVE FIRST BEEN PROPERLY WASHED AND RINSED.**

**SURFACES IN CONTACT WITH POTENTIALLY HAZARDOUS FOOD MUST BE WASHED, RINSED, AND SANITIZED AT LEAST EVERY 4 HOURS.**