

How to Sanitize by Hand with Chemical Sanitizers

There are three common types of chemical sanitizers that are approved for use with food contact surfaces:

1. Chlorine (institutional bleach)
2. Quaternary ammonium compounds (quats)
3. Iodine

When you use these chemicals correctly they will reduce the number of germs to a safe level.

FOLLOW THESE 4 STEPS

1. MAKE A SANITIZING SOLUTION.

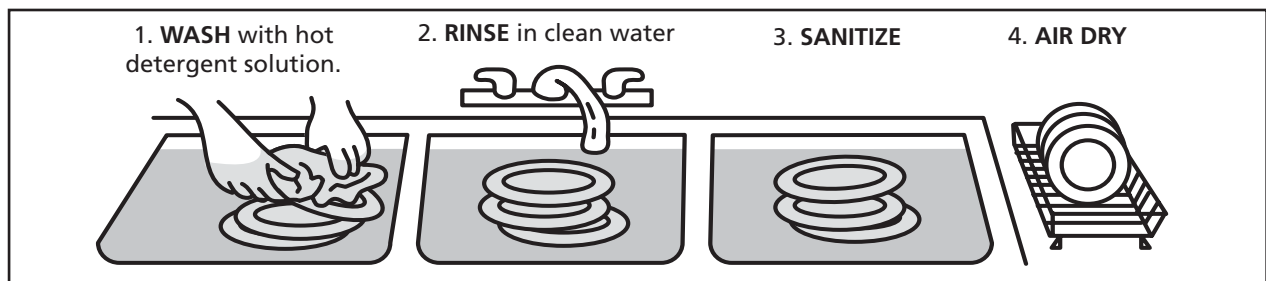
- Read the container label
- Be sure it has instructions for use on food equipment and utensils
- Mix according to the manufacturer's directions

2. CHECK THE CONCENTRATION WITH A TEST KIT.

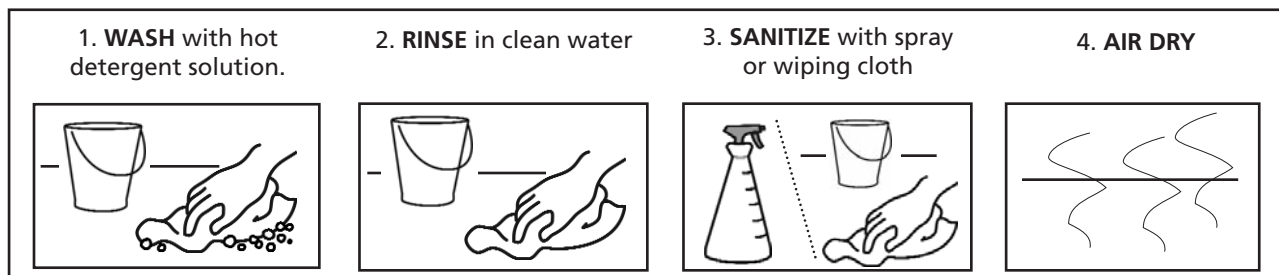
This way you will know if it is too weak or too strong.

3. USE WITH FOOD CONTACT SURFACES SUCH AS:

a. pots, pans, dishes, cutting boards and utensils



b. countertops, tables or other stationary equipment



4. Monitor with a test kit to check concentration.

Any sanitizing solution can lose strength over time. To be effective it must be clean and at proper strength.

For the person in charge. When ordering and receiving sanitizers, look for EPA approval for food contact surfaces. Make sure that the recommended water temperature, contact time and concentration of the solution are followed to ensure that the sanitizing solution will be effective. Make sure that the correct test kit is available for the type of sanitizer used.