

Effective Sanitizing

Effect of Sanitizers

Sanitizers have the capability of reducing the amount of disease-causing microorganisms on food contact surfaces. Effective sanitizing can be accomplished by applying chemicals or heat on clean equipment, utensils or other food contact surfaces.

How to Sanitize

Manual Dishwashing

Manual dishwashing requires three separate sink compartments to ensure dishware and utensils are clean and sanitized as follows:

- *Sink 1 / Step 1*
Wash in warm soapy water - scraping, preflushing, presoaking or scrubbing may be needed prior to remove food debris
- *Sink 2 / Step 2*
Rinse in clean water - removes the detergent and remaining food particles.
- *Sink 3 / Step 3*
Sanitize in an approved sanitizing solution - use chemical test strips to monitor concentrations.
 - Chlorine – 100ppm
 - Quaternary ammonia – Follow manufacturer instructions
 - Iodine - 12.5 to 25ppm

Mechanical Dishwashing

Mechanical dishwashers use heat or chemicals to properly sanitize dishware and/or utensils. It is important to understand how the mechanical dishwasher operates to ensure proper sanitizing.

- Heat – Follow manufacturer's recommendations for wash and rinse water temperature and pressure to achieve a dishware or utensil surface temperature of 160°F. It is recommended to check temperature and pressure gauges frequently to verify that they are functioning properly. Thermolabels may also be used to verify that dishware surface reaches 160°F.
- Chemical – Test the sanitizer concentration often with chemical test strips.
 - Chlorine - 50ppm
 - Iodine - 12.5 to 25ppm

Sanitizing Other Food Contact Surfaces

- For cleaning and sanitizing food preparation counters and/or other food contact surfaces, use a wiping cloth with an approved sanitizer.
- When not in use, wet wiping cloths must be stored in the chemical sanitizer, at the proper concentration.
- Cloths used for raw foods must be kept separate.