

HOW TO SANITIZE...

EQUIPMENT AND UTENSILS ARE TO BE WASHED, RINSED, SANITIZED, AND 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 (3rd 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 (3rd 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 USE...

- 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.