

Cleaning and Sanitizing Equipment and Surfaces



Wash, rinse and sanitize all utensils, cutting boards, tables, countertops and other items that contact food. Check with your school or organization to find out what type of food-safe sanitizer is allowed.

Here are two food-safe sanitizers:

- **Bleach** - Use ½ teaspoon (2 mL) of bleach in one litre of water (100 ppm) in a spray bottle, bucket or sink. Be sure to label the bottle with the words – SANITIZER.
- **Quaternary ammonium compound (QUATS)** - QUATS can be purchased as a ready-to-use spray or concentrate. If using the concentrate, read the label for correct dilution instructions. The sanitizing solution should be 200 ppm **QUATS**. Use test strips to make sure the solution has been mixed to the correct concentration.

Sanitizing Food Contact Surfaces

Bleach - Spray the bleach solution (100 ppm) on countertops, cooking surfaces and cutting boards and allow to air dry for at least 45 seconds. This will allow the bleach solution to remain in contact with the surfaces long enough to sanitize them. Make a fresh solution daily.

Quaternary ammonium compound (QUATS) - Spray on or wipe countertops, cooking surfaces and cutting boards with sanitizing solution (200 ppm) and allow to air dry.

Sanitizing Kitchen Equipment and Dishes

Kitchen equipment and dishes can transfer germs if not cleaned properly, so it's important to wash and sanitize them after every use.

You can clean and sanitize dishes and equipment using one of the following methods:

- A dishwasher
- The [3-sink dishwashing method*](#)

*Wash basins can be used if additional sinks are not available.

3-Sink Dishwashing Method

Scrape: Remove any food debris from dishes.

Wash: In first sink, wash dishes with hot, soapy water.

Rinse: In second sink (or wash basin), rinse the dishes with clean, warm water. Make sure all soap is completely removed, as any remaining soap can prevent the sanitizer from working effectively.

Sanitize: In third sink (or wash basin), mix sanitizing solution, bleach or QUATS (see information above) and soak kitchen equipment for at least 45 seconds.

Air Dry: Place dishes in rack or on a clean towel to dry.

