

SANITIZER SOLUTIONS

Food contact surfaces must be washed, rinsed, and sanitized after working with raw meats, when switching from one food to another and after four hours of use.

- Sanitizer at the correct concentration must be made prior to any food preparation.
- Use test strips to verify. Chlorine-based sanitizer must read between 50-200ppm chlorine. For proper concentration levels for all other approved sanitizers, refer to the manufacturer label for sanitizer concentration on food contact surfaces.
- Make sure wiping cloths are fully submerged in sanitizer solution when not in active use.
- Change sanitizer often. Grease, dirt and food pieces make the sanitizer less effective.
- Use a separate sanitizer bucket for surfaces that encounter raw meats.
- Rinse dirty wiping cloths before putting back into the sanitizer bucket.
- Do not add soap to sanitizer solution.
- Do not store knives or other in-use utensils in sanitizer solution.

