

CLEANING vs. SANITIZING

There's a big difference between cleaning and sanitizing. Cleaning removes food and other types of soil from a surface such as a countertop or plate. Sanitizing reduces the number of microorganisms on that clean surface to safe levels.

To be effective, cleaning and sanitizing must be a two-step process. Surfaces must first be cleaned and rinsed before being sanitized.

1

STEP ONE



Clean surface with a detergent.

2

STEP TWO



Spray surface with sanitizer and wipe; allow to air dry.

When to Clean and Sanitize

Everything in your operation must be kept clean, but any surface that comes in contact with food must be cleaned *and* sanitized.

Surfaces that come in contact with food must be washed, rinsed and sanitized:

- Each time you use them
- When you are interrupted during a task
- When you begin working with a different type of food
- As often as possible, but at least every four (4) hours if you are using something constantly

