

CLEANING, SANITIZING AND DISINFECTING: Procedures for Food Establishments

Cleaning, sanitizing, and disinfecting are all similar but different ways to help prevent COVID-19. Cleaning and sanitizing is part of daily procedures. Disinfection is not approved for food contact surfaces.

CLEANING

Removes soiled surfaces to allow effective sanitizing or disinfecting.



- Pre-clean the surface with soap and water.

SANITIZING

Approved for food contact surfaces, food making equipment, and food preparation and storage areas only.

- Clean before you sanitize.
- Surfaces to sanitize:

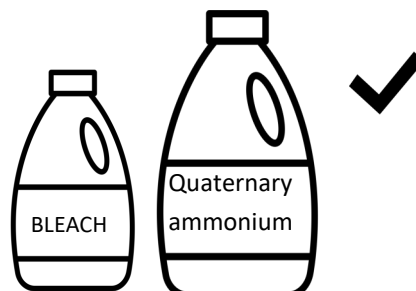


Kitchen preparation tables, cutting boards, utensils, condiment containers typically left on the table (ketchup, soy sauce, etc.), and other food related equipment and surfaces.

If providing self-service foods (such as salad bars/buffets), ensure serving utensil touchpoints are sanitized or replaced with clean utensils at least every hour.

- **Commonly used chemicals include:**

Bleach and **quaternary ammonium (multi-quat)** solutions. Verify the concentration of sanitizer solutions by using a test strip and matching against color coded concentration chart.

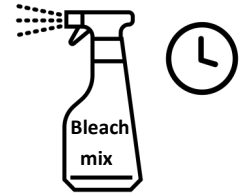


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SANITIZING

- **For bleach solution:**

1. Mix one teaspoon of liquid bleach with one gallon of cool water.
2. If test strips are available, read between 50 – 100 ppm.
3. Ensure the wet mixture has a contact time with the surface for at least 30 seconds.

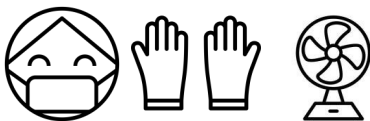


- **For quaternary ammonium solution:**

1. Avoid using cold water.
 2. Mix the solution as directed, and test between 200 – 400 ppm. When testing, avoid touching the upper foamy layer (can produce a false positive).
 3. Test solution should be read at 75 degrees F (can produce a false negative if the solution is hot), and test strips should be dipped firmly in the solution for 10 seconds or as specified by its manufacturer.
- Replace solution often or when it becomes cloudy. If using a spray bottle, replace the solution at least every 24 hours. Label the spray bottle.
 - Check dish machines daily to ensure sanitizing at 50 ppm Chlorine or 160+ degrees Fahrenheit.

DISINFECTING

Not approved for food contact surfaces.



1. Protect yourself: by wearing gloves, mask, and reading labels. Get air flowing.



2. Clean before you disinfect by following proper disinfection procedures.



3. Use disinfectants on EPA List N (EPA.gov/coronavirus). If not available, alternative disinfectants can be used. Common disinfectants include: restaurant-grade hydrogen peroxide, 70% alcohol-based disinfectants, concentrated bleach solutions.



4. Disinfect high touch surfaces like door handles, refrigerator handles, restroom equipment, light switches, seating, check-out counters, payment touch pads, etc.