



* Picture shown above obtained from www.cfsan.fda.gov.

IMPORTANT!!!!

Unclean food contact surfaces are one of the primary reasons that foodborne illnesses occur. Thus, it is very important to follow the correct procedure, listed below.

WASH with dish detergent in water that is not less than 110° F to remove all visible and organic matter.

RINSE with clean water to remove or dilute cleaning chemicals.

SANITIZE with one of three acceptable chemicals in water that is not less than 75° F with the following concentrations for the minimum times listed.

Chlorine ---- 50 ppm with a pH of 8 or less for at least 7 seconds

Iodine -----12.5 to 25 ppm for at least 30 seconds

Quaternary Ammonia ----- per manufacturer's directions (usually 200 ppm)
 For at least 30 seconds

AIR DRY- Do not use any kind of towels to dry food contact surfaces.

