

How to Sanitize by Hand with Chemical Sanitizers

There are three common types of chemical sanitizers that are approved for use with food contact surfaces:

1. Chlorine (institutional bleach)
2. Quaternary ammonium compounds (quats)
3. Iodine

FOLLOW THESE 3 STEPS to reduce germs to safe levels:

1. MAKE A SANITIZING SOLUTION

- Read the container label
- Follow instructions for use on food equipment and utensils
- Mix according to the manufacturer's directions, water temperature 50-120° F

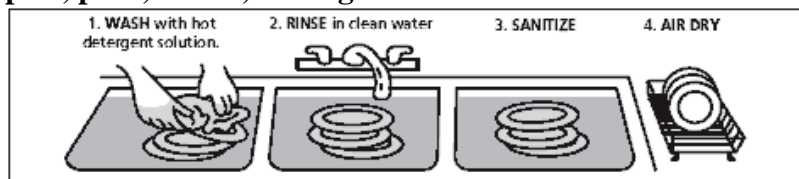
2. CHECK THE CONCENTRATION WITH A TEST KIT

This way you will know if it is too weak or too strong.

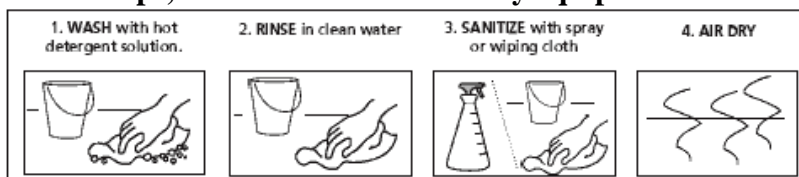
Chlorine 50-200 ppm Quats 200-400 ppm Iodine 12.5-25 ppm

3. USE WITH FOOD CONTACT SURFACES SUCH AS

1. pots, pans, dishes, cutting boards and utensils



2. countertops, tables or other stationary equipment



MONITOR CONCENTRATION WITH A TEST KIT every 2 hours

Any sanitizing solution can lose strength over time. To be effective it must be at proper strength.

For the person in charge: When ordering and receiving sanitizers, look for EPA approval for food contact surfaces. Make sure that the recommendations for water temperature, contact time and concentration of the solution are followed to ensure that the sanitizing will be effective. Make sure that the correct test kit is available for the type of sanitizer used.

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