

Sanitizing Food Contact Surfaces

Food contact surfaces must be sanitized after cleaning with soap and water. Sanitizing can use high heat or approved chemical solutions to reduce germs on surfaces to a negligible level. Food establishments are required to regularly clean and sanitize work surfaces during operations.



Follow label directions to prepare food contact surface sanitizers, wearing required PPE. Approved sanitizers at proper concentrations can safely contact food and utensils. Their use involves:

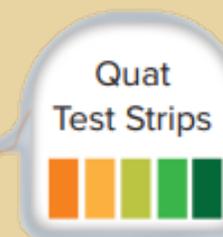


Freshly Prepared Unscented Chlorine Bleach, Quaternary Ammonium (QUAT) or Iodine

- Always measure when creating sanitizer and use clean room-temperature to warm (not hot) water
- Never mix different sanitizers, or sanitizers with soap or detergents. It can make them less effective or create potentially harmful fumes

Chemical Test Strips

- Use test strips to check the solution is at a safe and effective concentration
- 50-100 ppm for chlorine, 200-400 ppm for QUAT
- Change solutions every two hours or when cloudy, or dirty (whichever happens first)



Wet Wiping Cloths

- Sanitize equipment and food surfaces (e.g., counters) in place
- Store in solution between uses to prevent the growth and spread of germs
- Ensure the food contact surface remains wet with sanitizer for 30 seconds before air drying

Use Separate Sanitizer Buckets

- For each work area
- When working with raw meats
- When working with ready to eat foods



Questions? Contact EH&S at 206-543-7262 or phdept@uw.edu