

FOOD CONTACT SURFACES MUST BE CLEANED & SANITIZED

STEPS 1 & 2: WASH W/ HOT SOAPY WATER, THEN RINSE

STEP 3: SANITIZE WITH SANITIZING SOLUTION*



Continuously used food contact surfaces: clean and sanitize before use, after any contamination, or at least every 4 hours



BUCKET AND WIPING CLOTH METHOD:

- STORE WIPING CLOTH IN BUCKET OF SANITIZING SOLUTION
- CHANGE SOLUTION EVERY 2 HOURS OR AS NEEDED

SPRAY BOTTLE AND PAPER TOWEL METHOD:

- MAKE FRESH SOLUTION EVERY 2 HOURS OR AS NEEDED
- ALLOW SURFACE TO AIR DRY AFTER SPRAYING FOR 2 MINUTES BEFORE WIPING

***SANITIZING SOLUTIONS & CONCENTRATIONS**

- To mix **100-200 ppm UNSCENTED 5% BLEACH (CHLORINE) solution**: 5 ml of bleach per liter of water.
- To mix **200-400 ppm QUATERNARY AMMONIUM (QUATS) solution**: Follow manufacturer's instructions.

Temporary food booths:

- *Collect wastewater in suitable container*
- *Dispose in sanitary sewer, designated holding tank, or other approved manner. **DO NOT** dispose onto the ground or into the storm sewer!*

>CONFIRM SANITIZER CONCENTRATION W/ TEST STRIPS & LABEL ALL CONTAINERS<