

Cleaning VS. Sanitizing

There's a big difference between cleaning and sanitizing. Cleaning removes food and other types of soil from a surface such as a countertop or plate. Sanitizing reduces the number of pathogens on the clean surface to safe levels. To be effective, cleaning and sanitizing must be a 5-step process.



1 SCRAPE OR REMOVE FOOD FROM THE SURFACE

2 WASH THE SURFACE

3 RINSE THE SURFACE

4 SANITIZE THE SURFACE

5 ALLOW THE SURFACE TO AIR DRY

WHEN TO CLEAN & SANITIZE

Everything in your operation must be kept clean, but any surface that comes into contact with food must be cleaned **AND** sanitized. These surfaces must be washed, rinsed, and sanitized:

- Each time you use them.
- When you are interrupted during a task.
- After handling different raw TCS fruits and vegetables.
- When you begin working with a different type of food.
- As often as possible, but at least every four hours if items are in constant use.

For more information and resources on food safety, visit:

foodsafetyfocus.com