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 that clean surface to safe levels. To be effective, cleaning and sanitizing must be a 4-step process. Surfaces must be cleaned, rinsed, sanitized, and allowed to air dry.

1. Clean the surface.
2. Rinse the surface.
3. Sanitize the surface.
4. Allow to air dry.

When to Clean and Sanitize

Everything in your operation must be kept clean, but any surface that comes in contact with food must be cleaned and sanitized.

Surfaces that come in contact with food must be washed, rinsed and sanitized:

- Each time you use them
- When you are interrupted during a task
- 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

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