

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



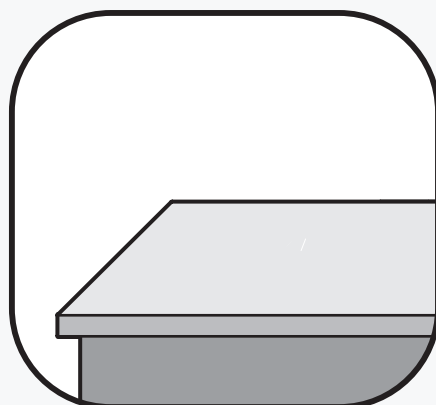
Rinse the surface.

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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