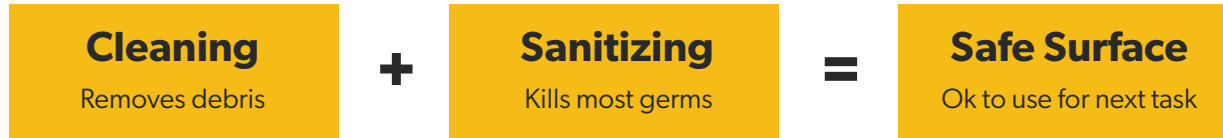


# Sanitizers

You need both steps to prevent the spread of germs.  
Cleaning alone doesn't remove all germs, and sanitizing alone doesn't work without cleaning first.



## Common types of sanitizers

Chlorine Bleach	Quaternary Ammonia (Quat)
<ul style="list-style-type: none"><li>• <b>Concentration:</b> 50 - 100 ppm</li><li>• <b>Contact time:</b> 10 seconds</li><li>• <b>Pros:</b><ul style="list-style-type: none"><li>• Effective against norovirus</li><li>• Cheap</li></ul></li><li>• <b>Cons:</b> Loses effectiveness in hot water, direct sunlight, and when there is too much debris</li></ul>	<ul style="list-style-type: none"><li>• <b>Concentration:</b> Per manufacturer's directions</li><li>• <b>Contact time:</b> Up to 90 seconds or more</li><li>• <b>Pros:</b><ul style="list-style-type: none"><li>• Odorless</li><li>• Non-toxic</li><li>• Leaves a residual film</li></ul></li><li>• <b>Cons:</b><ul style="list-style-type: none"><li>• Long contact time</li><li>• Cost</li></ul></li></ul>

## Keep in mind

- Store all sanitizer and chemicals below and away from food and food contact surfaces.
- Set up your sanitizer before you begin working with food in your area.
- Check your sanitizer concentration with your test kit often so you know when to make new solution.
- Never spray sanitizer around food that isn't completely protected by an impermeable cover.
- Clean and sanitize your surfaces often, at least every 4 hours for in use utensils and surfaces.
- Label your sanitizer or store in a red bucket.

