

# How to use Sanitizer

## Approved Sanitizers

### Chlorine Sanitizer

- 50-200 PPM
- Approximately  
1 tsp bleach/1 gal. water



### Quaternary Ammonia

- 200 - 400 PPM
  - Read label instructions for the approved food service strength.
- \*Concentrations vary by brand



## Spray

- Always label bottle
- Use disposable paper towels
- Make fresh sanitizer daily OR check strength with test strips



## Bucket (Recommended for food prep areas)

- Store wiping cloths inside solution
- Let the surface air dry
- Change at least every 4 hours OR when dirty



## When to Use:

- Wiping up food spills
- Wiping down surfaces and equipment often

\*Sanitizing with wiping cloths does NOT substitute for proper cleaning and sanitizing! All food contact surfaces, equipment and in-use utensils MUST be **washed, rinsed, sanitized and air dried at least every 4 hours** or when contaminated. Examples:

