

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

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