

FOODSERVICE SANITIZERS

Public Health Division | Food & Lodging | 600 East Boulevard Ave, Dept. 325 | Bismarck, ND 58505-0250 | hhs.nd.gov | 701-328-1291

WHY DO WE SANITIZE?



Utensils and food-contact surfaces of equipment shall be sanitized before use after cleaning:

1. To prevent transmission of disease and infection
2. To prevent contamination
3. To prevent spoilage and decomposition

**Sanitizer is an agent that reduces the microbiological population to safe levels as judged by public health requirements.
Usually this is a chemical agent that kills 99.9% of the growing bacteria.**

The three main sanitizers for food contact surfaces:

1. Chlorine - 50 ppm
2. Quaternary Ammonias - 200 ppm
3. Iodine - 12.5 ppm

Test kits for chemical sanitizers are required by law:

- ✓ Test kit must be approved for sanitizer
- ✓ Know the correct concentration
- ✓ Have kit accessible
- ✓ Always measure before mixing sanitizer

When to use sanitizers:

- ✓ In the third compartment of a three-compartment sink, after the wash and rinse steps
- ✓ In chemical warewashing machines (dishes, pots, glasses)
- ✓ In-place cleaning and sanitizing
- ✓ In buckets for storage of wiping cloths (between uses)

REMEMBER

It is management's responsibility to monitor the proper usage and the correct concentration of sanitizers being used in a foodservice establishment