Sanitizer Use Instructions

What is Sanitizer?
Sanitizer is a chemical solution used to minimize and prevent cross contamination. The most commonly used sanitizers are chlorine, iodine, and quaternary ammonia compounds (quats). Degreasers, soaps, detergents, Lysol, Pine-Sol, and antibacterial solutions or gels are NOT sanitizers.

Whatever sanitizer you use, it is essential to:
1. Use it at the correct concentration. Sanitizer should not be greater than the recommended strength since this may cause skin irritation to your hands, it may be toxic, and it may leave a residue on the food-contact surfaces.
2. Test the strength of the solution with the correct test strip. There are different test strips for each type of sanitizer. Verify chemical concentrations as specified on manufacturer’s label.
3. Use warm water, approximately 70-90° F.
4. Use only ONE chemical in a solution. Do NOT add soap or any other chemicals.

Guidelines for use:

<table>
<thead>
<tr>
<th>Sanitizer</th>
<th>Concentration</th>
<th>Notes</th>
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<tbody>
<tr>
<td>Chlorine</td>
<td>50-100 PPM</td>
<td>(1 teaspoon to 1 gallon of water)</td>
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<tr>
<td>Quaternary Ammonia</td>
<td>200-400 PPM</td>
<td>(Follow manufacturer’s instructions)</td>
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<tr>
<td>Iodine</td>
<td>12.6-25 PPM</td>
<td>(Follow manufacturer’s instructions)</td>
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How do you properly clean and sanitize?
1. Wash it with warm soapy water.
2. Rinse it with clean water.
3. Sanitize it with a sanitizer solution at the correct concentration for at least 1 minute.
4. Air dry.

To properly clean and sanitize in the 3-compartment sink, you need to clean and sanitize all parts of the 3-compartment sink (including the drain boards):
1. Scrape away visible particles and food debris.
2. Wash it with hot soapy water.
3. Rinse it with clean water.
4. Sanitize it with a sanitizer solution at the correct concentration for at least 1 minute.
5. Air dry.

To properly clean and sanitize equipment in the dish washing machine, you need to:
1. Scrape or pre-rinse away visible particles and food debris.
2. Follow the instructions for your dish washing machine.
3. Verify the sanitizer cycle for proper temperature (at least 180°F) or proper chemical concentration.