

# WIPING CLOTHS

***Prevent the transfer of harmful bacteria from one food to another by following the proper use of wiping cloths and sanitizer concentration in the work area.***

## Wiping cloths

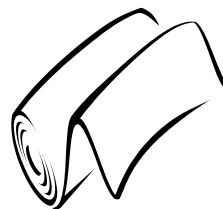
- Wiping cloths used to clean food contact surfaces must be rinsed in a sanitizer solution frequently
- Wiping cloths should maintain a sanitizing concentration to effectively kill bacteria
- Store wiping cloths in the sanitizing solution between uses and change solution often
- When used in the proper concentrations, the sanitizer will not contaminate your surfaces. It will evaporate quickly.
- Be sure to use test papers and maintain the solution at optimal levels
  - Chlorine bleach: **50-100 PPM**
  - Iodine: **25 PPM**
  - Quaternary Ammonium Typically 200 PPM, but follow manufacturer's instructions

## EASY & EFFECTIVE SANITIZING SOLUTION

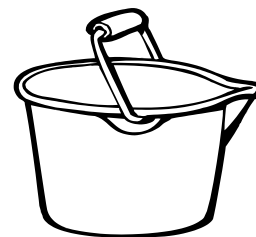
**1 capful of bleach**

**+**

**1 gallon of cool water**



Clean Towel  
Wiping



Bucket of  
Sanitizer



Frequent

