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