

SANITIZING PROCESS RESOURCE GUIDE



Background

Sanitizers are used to ensure that food contact surfaces are essentially free of potentially hazardous microorganisms. Sanitization, as defined by the 2017 U.S. FDA Food Code, is the reduction of microorganisms by 99.999%. Stores primarily use chemical sanitizers to sanitize food contact surfaces, which can directly or indirectly contaminate food when not properly cleaned, then sanitized.

Responsibilities

Person in Charge in the Store: The person in charge in the store is responsible for understanding and training food handlers in properly cleaning and sanitizing all food contact surfaces. Sanitizing includes preparing the sanitizer, measuring the concentration of the sanitizer, and monitoring the sanitizing processes.

Store Personnel: Employees are responsible for properly preparing the sanitizer, measuring the concentration of the sanitizer, and cleaning and sanitizing all food contact surfaces as trained.

How to Prep

Appropriate training, approved sanitizing agents, and necessary supplies should be available during all hours of operation of the store.

Procedure

Prepare a sanitizing solution of adequate temperature with the correct chemical concentration per the manufacturer's guidelines.

1. The most commonly used food contact surface sanitizers are chlorine (sodium hypochlorite) and quaternary ammonium chloride (QUAT). Iodine is used as well. The sanitizer should meet the required concentration range for use. (See table below for standard sanitizer concentrations. The list of product names is not all inclusive. Always follow the manufacturer's guidelines.)

Sanitizer Type	Product Names	Required Concentration (ppm)
QUAT	Oasis 144	200
	Oasis 145	150 - 200
	Oasis 146	150 - 400
	San-Max	150 - 200
	Ster-Bac Blu	200

Chlorine	Mikro - Clor	200
	Eco - San	50 - 100
	Ultra San	50 - 100
	DBK	50 - 100
Iodine	Mikroklene	12.5 - 25

- a. The concentration of the sanitizer solution should be verified during preparation, and monitored during use to ensure correct sanitation.
 - i. For QUAT sanitizer: QUAT test strips read accurately when dipped without significant movement of strip or solution and without bubbles in solution (can give false high concentration reading).
 1. Fill the container (sink, bucket, or etc.) and wait until the solution is not moving significantly, and any bubbles present have disappeared.
 2. Dip strip into solution, hold still, and remove after time specified by strip manufacturer. (10 seconds for QT strips)
 3. Immediately read concentration from color on strip using color reference on strip container.
 - ii. For chlorine sanitizer: Chlorine test strips read accurately when dipped without excess movement and quickly read.
 1. Ensure solution is thoroughly mixed, especially if solid chemical powder is dissolved to make the solution.
 2. Dip test strip into solution and remove (approximately 1 second).
 3. Immediately read concentration from color on strip using color reference on strip container.
 - b. The test strips should be undamaged and not expired.
 - i. QUAT test strips are often orange, but they may be light green or yellow. Ensure strips are not expired per the expiration date marked on the container and that there is no obvious water damage or color changes/staining on them.
 - ii. Chlorine test strips are white. Ensure that there is no obvious water damage or color changes/staining on them.
2. Clean the surface to sight and touch.
 3. Apply the sanitizing solution to the surface for a specific contact time as specified in accordance with the manufacturer's EPA-registered label, as applicable.
 - a. The FDA 2017 Food Code recommends 7-10 seconds for chlorine and 30 seconds for QUAT.
 - b. Application of sanitizing chemicals by immersion, manual swabbing, brushing, or pressure spraying method are allowed.
 4. Allow the food contact surface to air dry.

5. Wiping cloths should be used following these guidelines:
 - a. Maintained clean and dry, or stored between uses in a chemical sanitizer solution at a concentration as specified.
 - b. Single-use disposable sanitizer wipes should be used in accordance with EPA-approved manufacturer's label use instructions.
 - c. Working containers used for storing sanitizers should be clearly and individually identified with the common name of the material.
 - d. The sanitizing solution should be changed as needed to minimize the accumulation of organic material and to sustain proper concentration.
 - e. Cloths used for wiping food spills should not be used for any other purpose.
 - f. Working containers of sanitizing solutions for storage of in-use wiping cloths should be used in a manner to prevent contamination of food, equipment and utensils.
 - g. Cloths should be rinsed during cleaning on a regular basis.

Additional Information

Any food handler directly involved in the cleaning of equipment should also consider personal safety. All equipment should be unplugged prior to cleaning, and personal protective equipment should be available and used properly.

References

- U.S. FDA 2017 Food Code
- Domino's Operating Standards

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