

Sanitizers and Wiping Cloths

Benton-Franklin Health District Food Service Fact Sheets

Food-contact surfaces should be washed, rinsed, and sanitized after each use to remove germs that can cause illness.

Sanitizers must be mixed by following the directions on the label.

The most common sanitizer used in food establishments is a bleach solution made by mixing **1 teaspoon unscented bleach with 1 gallon of cool water.**

The sanitizer should be changed often because grease, dirt, and food make the sanitizer less effective.



Benton-Franklin Health District, Environmental Health Division

Tips for using wiping cloths:

store wiping cloths in clean sanitizer

use a different wiping cloth for cleaning up after raw meat

use different cloths for food and non food-contact areas

clean and rinse dirty wiping cloths before putting them back into the sanitizer

use test strips to check the sanitizer strength