

Food sanitation rules

Food sanitation refers to any operation in a food establishment performed to create a more conducive environment for food preparation. It aims to remove all potential sources of contamination and helps ensure that the foods served in your establishment is safe.



1. Scrape food

Manually remove all excess food waste and obstacles on the surface.



2. Wash the surface

Wash the surface with warm, soapy water 110°F to remove any oil residue.



3. Rinse the surface

Rinse the surface with clean water, making sure that there is no soap residue.



4. Soak in sanitizer

Soak the surface in your chosen sanitizer following the manufacturer's instructions. You can wash counters with bleach water or use hot water 180°F for sanitation.



5. Air-dry

Allow the sanitized surface to air dry.

Important things to consider in sanitation:

- You can use a suitable brush to remove hard stains on surfaces.
- Use chlorine solution at 50 to 100 ppm or quaternary ammonium at 200ppm for sanitizing food contact surfaces.
- If you prefer to use hot water as a sanitizer, secure a source of hot water at **180°F**.
- If using a sanitizer solution, follow the manufacturer's suggested contact time.
- Never use a towel to dry food contact surfaces.
- Sanitize surfaces before and after every shift.