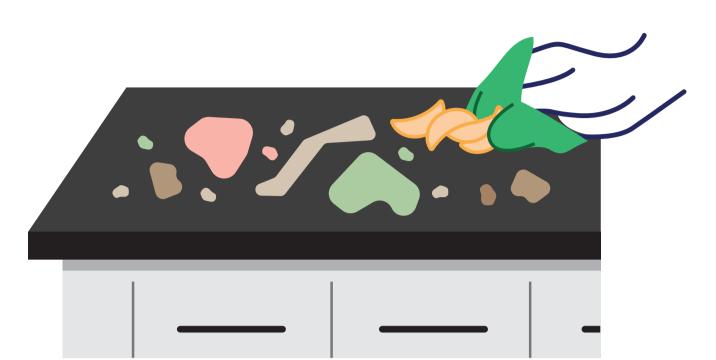
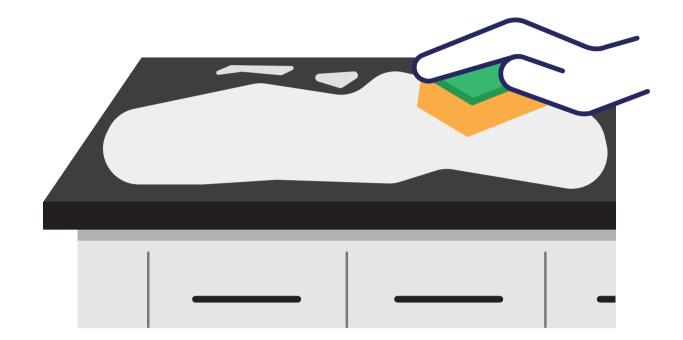
# Food sanitation rules

**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.

