

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 43°C 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 82°C 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 50/100 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 **82°C**.
- 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.

Save time
on daily tasks

← Scan

FoodDocs

Food safety made easy
fooddocs.com