

What is the proper method for cleaning and sanitizing dirty utensils?

All kitchen utensils and food contact surfaces must be sanitized using any of the following*:

- **Diluted chlorine solution** (50-200 ppm).
- **Quaternary ammonium salts** (200 ppm).
- **Hot water method** (77°C/170°F for at least 30 seconds).

**Cleaning must be done in order of recommended steps.*



1 **Manually remove**
leftover food and wash utensils in running water.



2 **Clean**
utensils using warm, soapy water.



3 **Rinse**
soap from utensils.



4 **Sanitize**
according to the recommended procedure of solutions used.



5 **Air dry**
utensils in a previously sanitized drying rack.



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