

# FOOD CONTACT SURFACES MUST BE CLEANED AND SANITIZED

## STEPS 1 & 2: WASH with hot soapy water, then RINSE

**STEP 3:**  
**Sanitize**  
**with**  
**200 ppm**  
**bleach**  
**solution**



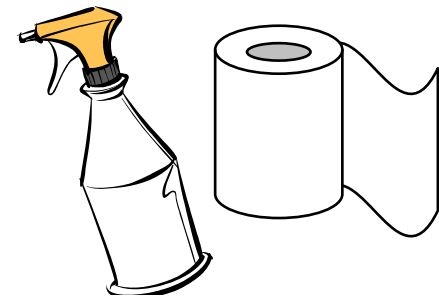
### Wiping cloth soaked bleach solution



- Always store the wiping cloth in a bucket of bleach sanitizing solution
- Change solution at least every 2 hours, or as needed
- Allow surface to air dry

OR

### Spray surface with bleach solution



- Spray with bleach solution after area has been cleaned
- Allow surface to air dry 2 minutes before wiping with paper towel

*To mix a 200 ppm BLEACH SOLUTION: 5 ml bleach per liter water. For spray bottles, make up a fresh solution every day. Use test papers to confirm proper concentrations. Please label all containers containing bleach.*

For food contact surfaces in continuous use: clean & sanitize surfaces before use, after any contamination, or *at least* every 4 hours.