

Kitchen Sanitizing Procedure

A Two-Step Process...First Clean...then....Sanitize...Air Dry.

Cleaning with hot, soapy water.

SANI-TYZE This product is ready to use. No testing with test strips needed.

FINAL STEP SANITIZER: Must be 200 parts per million (ppm) - Quat test strips.

For tables, countertops, toys.

Start Daily with a fresh supply of sanitizer, and when it becomes soiled.

3-compartment sink sanitizing- immerse dishes for 1 minute.

CHLORINE BLEACH SANITIZER: (Unscented per SD Food Code)

Wiping Tables, Counters or Toys: Must be 100 ppm - Chlorine test strips.

1- $\frac{1}{2}$ teaspoons (1/4 oz) bleach to 1 gallon water

3-Compartment Sink Sanitizing: Must be 50 ppm.

$\frac{3}{4}$ teaspoon (1/8 oz) bleach to 1 gallon water

Dishes or toys must be immersed in solution for 10 seconds.

CLEANING HARD SURFACE TOYS AFTER EMESIS:

Wash toys with hot soapy water. Rinse well.

Run toys through dishwasher (or sanitize). Air-dry toys.

Run dishwasher empty through a cycle to sanitize machine.

*Source: SD Department of Health

Clean and Sanitize the food thermometer before each use. Calibrate weekly.

Check dish machine sanitizer daily with Chlorine Test Strip—Must be 50-100 ppm.