

Why is this important?

The U.S. Centers for Disease Control and Prevention has identified contamination of food equipment as one of the five leading causes of foodborne illness. Research shows that serious illnesses can result when people ingest even a few organisms like *E. coli* 0157:H7 and *Shigella* spp.

The Kansas Food Code requires that food contact surfaces and utensils be routinely **washed, rinsed and sanitized**.



General procedures for manual cleaning and sanitizing:

Clean sinks before using.

Scrape food debris from utensils and equipment.

Wash items thoroughly in a hot (110°F or greater) detergent solution, draining and refilling as often as necessary to keep the water clean.

Rinse by complete immersion in clean hot water to remove detergent, abrasives, etc.

Sanitize by immersing in an approved sanitizer solution for the required time¹:

- 50 – 200 mg/L² chlorine; mix with cool water
- 200 mg/L quaternary ammonium; mix with 75°F water
- 12.5 – 25 mg/L iodine

Air Dry in a clean, dry, well-drained location before storing.

¹ Always follow the sanitizer manufacturer's EPA-registered use directions for exposure time and solution concentration

² mg/L is equivalent to Parts Per Million (PPM)