

Sanitizing: Food Contact Surfaces

The sanitizing of cleaned food contact surfaces is an important step in keeping food safe. Routine cleaning and sanitizing of these surfaces will prevent bacterial growth and prevent cross contamination with other kitchen items.

Sanitizer Buckets

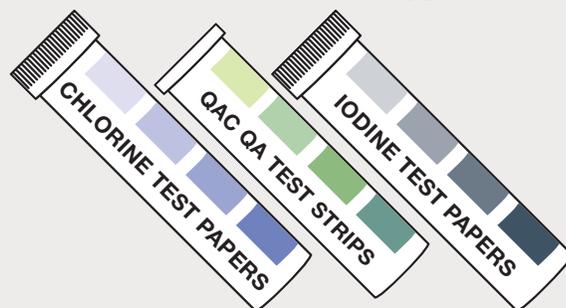
- Bucket should be easily identifiable and labeled as “sanitizer.”
- Store in-use buckets off the floor and in a way that will prevent them from contaminating food and other kitchen items.
- Keep wiping cloths stored in a bucket with sanitizer solution when not being used.
- Replace sanitizer solution when the concentration gets too weak or the solution is visibly soiled.



Sanitizer Spray Bottles

- Spray bottle should be easily identifiable and labeled as “sanitizer.”
- Never spray around open foods.
- Replace solutions when the concentration gets weak.
- Allow contact time if you are wiping off sanitizer.

Test strips are required to check sanitizer concentration to make sure it is within the correct range for that sanitizer type.



*Type	Concentration	Temperature	Contact Time	Note
Chlorine (Bleach)*	50 to 100 ppm	55°F to 75°F	10 seconds	Do not use gel, scented or non-chlorine/color safe bleach
Quaternary Ammonia (QUAT)	150 to 400 ppm <i>Follow label Instructions</i>	Minimum 75°F	30 seconds	Longer contact time is needed with this sanitizer
Iodine	12.5 to 25 mg/L	Minimum 68°F	30 seconds	



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Note: this guidance pertains to retail food establishments only.