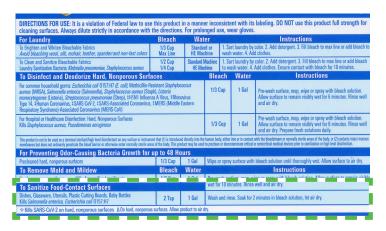
How to Choose Bleach for Use in a Retail Food Establishment

Household bleach is a common product used in retail food establishments. Not all bleach is the same, though, and many are not designed to be used to sanitize food contact surfaces. You must read the label to determine if the bleach is acceptable.

How do I know if my bleach is safe for sanitizing food contact surfaces?

- The label must contain instructions for use on food contact surfaces, dishes, and utensils.
- The label has an Environmental Protection Agency (EPA) registration number.
- The label instructs the user to allow the sanitized surface to "air dry".



How do I know if my bleach is NOT safe to use for sanitizing food contact surfaces?

- The label states that it is scented (lemon, lavender, citrus, etc.)
- The label states that it is "splashless" or "low-splash".
- The label has no instructions for sanitizing food contact surfaces.



Mixing your bleach solution: always read the label

Step 1: Mix your bleach with water (water temperature 55-75°F)

2 teaspoons of bleach per 1 gallon of water*

1/4 teaspoon of bleach per 1 quart of water*

1/8 teaspoon of bleach per 1 pint of water*

Step 2: Test your sanitizing solution with chlorine test strips to verify it is between 50-100 ppm.

* or as directed on label





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