

SANITIZERS FOR FOOD CONTACT SURFACES



A food contact surface is any surface food may come in contact with (cutting boards, counters, etc.).

Use a spray bottle or small bucket for the sanitizer solution. The container must be clearly labeled. Ensure there are enough buckets/bottles of sanitizer for each work station.

QUATERNARY AMMONIUM COMPOUNDS (QUATS)

200 ppm (parts per million) - Mix according to no-rinse directions on concentrate bottle. Allow solution to air dry on surfaces.

- QUAT products can break down over time and with use. If you are using sanitizer that was prepared the day before, verify with test strips that the concentration is still 200 ppm. If it is not, discard and prepare a fresh solution.

HOUSEHOLD BLEACH (5.25% CHLORINE)

2 mL of 5.25% bleach in 1L water = **100ppm**

Allow solution to air dry on surfaces.

- Chlorine will break down over time, with use, and when exposed to sunlight. If using sanitizer from the day before, verify with test strips that the concentration is still 100ppm. If it is not, discard and prepare a fresh solution. **It is strongly recommended to mix a fresh solution daily.**

Other approved sanitizers include iodine and accelerated hydrogen peroxide. Approval from an Environmental Health Officer is required before these products can be used as a sanitizer for food contact surfaces. To have an alternative sanitizer approved for use on food contact surfaces, the product must:

- have a drug identification number (DIN);
- have test strips available to verify concentration;
- have a short contact time; and
- be classified as a no rinse sanitizer.

PLEASE NOTE:

- Surfaces must be cleaned with soap and water first. Sanitizer will not be as effective if the surface is soiled.
- Sanitizer that is mixed stronger than the concentration listed is no longer safe to use on food contact surfaces.
- Sanitizers requiring a potable water rinse cannot be used on food contact surfaces.
- Test strips must be used to verify sanitizer concentration. They can be purchased through chemical suppliers, restaurant supply stores or online.
- For safety reasons, Safety Data Sheets (SDS) must be available on site for staff members to reference.
- Products such as tea tree oil, baking soda, vinegar, electrolyzed water, microfiber cloths, ozone, and silver compounds are not approved sanitizers for food contact surfaces.
- Avoid mixing or using multiple sanitizers at once.
- If using a bucket for the sanitizer solution, it will need to be changed frequently, such as every few hours, or if the solution becomes soiled.
- Reusable cloths must be stored in a sanitary manner (such as in the bucket of food-grade sanitizer) and laundered/changed daily.

Contact Environmental Health with questions or concerns.

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