

Clean - vs - Sanitized

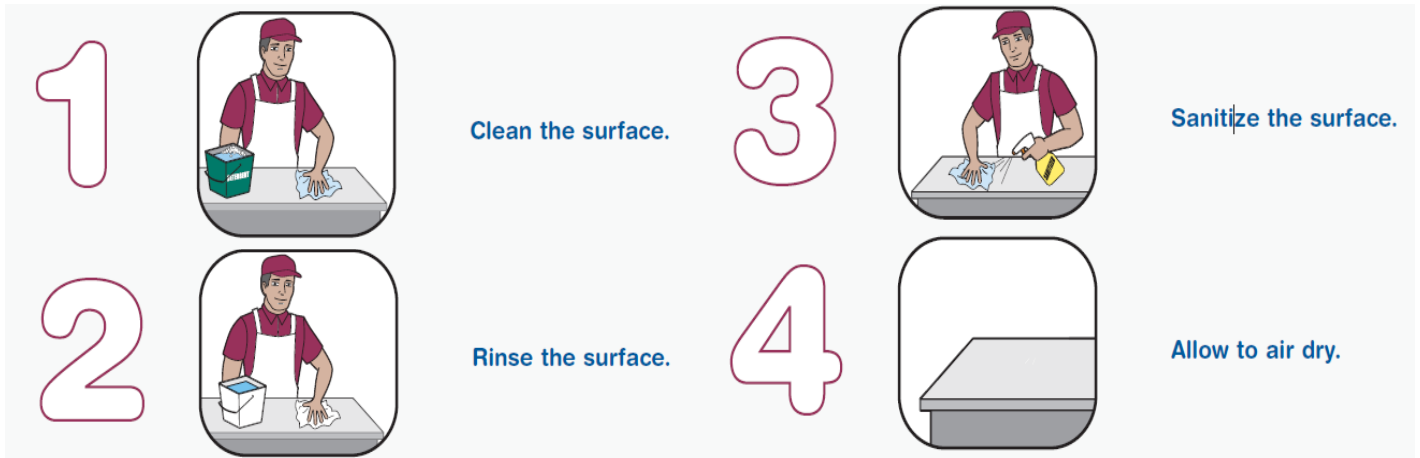
Clean: Free from visible soil (dirt, debris, soap, food, marks, organic matter (oil, grease, etc.)



Dirty



Clean



WHEN TO CLEAN AND SANITIZE:

- Each time you use the item
- When you are interrupted during a task
- When you begin working with a different type of food
- As often as possible, but at least every 4 hours if items are in constant use



Sanitization is the application of heat or chemicals to a properly cleaned (and thoroughly rinsed) food-contact surface. Commonly used chemicals are chlorine and quaternary ammonium.

Sanitized: Sterile, free from harmful contamination (infection or disease)

YOU CAN SEE CLEAN.

YOU CANNOT SEE SANITIZED.