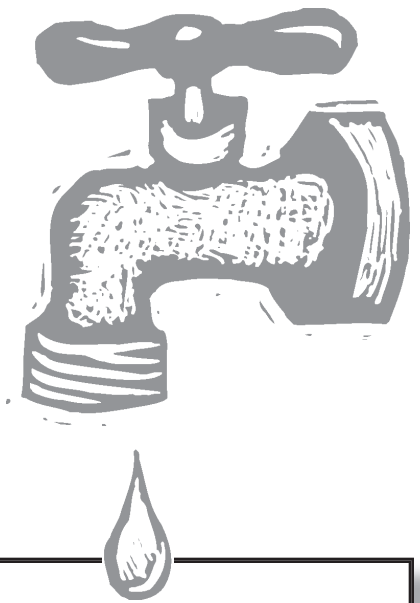


Clean and Sanitize

Use proper procedures to clean and sanitize all equipment, containers, utensils, and food-contact surfaces.



Steps to Cleaning and Sanitizing

1. **Remove excess soil** from surface to be washed.

2. **Wash** with 110°F water and detergent solution.

3. **Rinse** with hot, clean water.

4. **Sanitize** by submerging in water with sanitizer for one minute.

(Follow manufacturer's directions for sanitizer amount and water temperature.)

5. **Air-dry.**

- To use **chlorine bleach** as a sanitizer:

Mix 1 tablespoon of unscented regular bleach (5.25% sodium hypochlorite) or 2½ teaspoons of unscented ultra bleach (6 to 625% sodium hypochlorite) with 1 gallon of water at 75–120°F. Concentration of chlorine should be no less than 50 ppm, but no greater than 200 ppm.

- To test for correct sanitizer concentration, use a test kit for the specific sanitizer being used. Make new solution as necessary.

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