

# Foodservice Sanitizers

## Why Do We Sanitize?



Utensils and food-contact surfaces of equipment shall be sanitized before use after cleaning:

1. To prevent transmission of disease and infection
2. To prevent contamination
3. To prevent spoilage and decomposition

Sanitizer is an agent that reduces the microbiological population to safe levels as judged by public health requirements. Usually, this is a chemical agent that kills 99.9% of the growing bacteria.

## The three main sanitizers for food contact surfaces

1. Chlorine - 50 ppm.
2. Quaternary Ammonias - 200 ppm.
3. Iodine - 12.5 ppm.

## Test kits for chemical sanitizers are required by law

- ✓ Test kit must be approved for sanitizer.
- ✓ Know the correct concentration.
- ✓ Have kit accessible.
- ✓ Always measure before mixing sanitizer.

## When to use sanitizers

- ✓ In the third compartment of a 3-compartment sink, after the wash and rinse steps.
- ✓ In chemical warewashing machines (dishes, pots, glasses).
- ✓ In-place cleaning and sanitizing.
- ✓ In buckets for storage of wiping cloths (between uses).

## Reminder

It is management's responsibility to monitor the proper usage and the correct concentration of sanitizers being used in a foodservice establishment.

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