

# Sanitizing Solution



Sanitizing is extremely important in the food industry. When equipment, food preparation surfaces, dishes, and utensils are not cleaned and sanitized correctly can lead to serious and sometimes fatal foodborne diseases. It is also required by law, **OAR 414-300-0260**.

The following information will help you use your sanitizing solution appropriately and effectively to keep the public safe and to comply with local regulations.

Most restaurants and food service facilities work with either chlorine or quaternary ammonium.

There are other options for sanitizing solution, but we will only mention the two most popular ones.

## Chlorine:

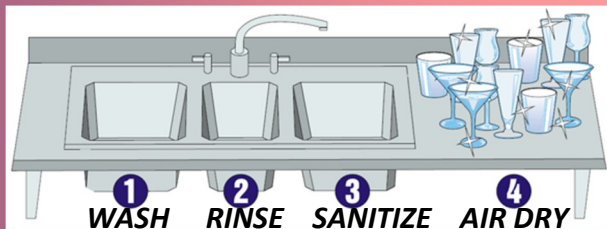


Proper Concentration:  
**Between 50-100 ppm**  
(parts per million)

## Quaternary Ammonium:



Proper Concentration:  
**Between 200-400 ppm**  
(parts per million)



## Useful Tips

- ⇒ Always use the **appropriate sanitizer concentration**. Using less won't kill the germs and using too much can be toxic.
- ⇒ Use the **appropriate test strips** for your sanitizer solution. Quad test strips won't work on Chlorine solutions and vice versa.
- ⇒ Change your sanitizing solution and your cleaning rags **every 4 hours** or when they are soiled.
- ⇒ Chlorine evaporates faster in the heat. Check the concentration of your sanitizing solution at least every **2 hours on warm days** or when is warm in your kitchen.
- ⇒ Sanitize food contact areas, dishes and utensils and allow them to **air dry**.
- ⇒ Each chemical requires a different amount of wet contact time to sanitize properly. **Read the label** of your sanitizing chemical to learn the proper wet contact time.
- ⇒ **Do not wipe dry** surfaces, dishes or utensils after being sanitized.
- ⇒ Make sure that your sanitizing chemical is **not expired**.
- ⇒ **Never** mix your sanitizing chemical with soap, detergent or other chemicals.
- ⇒ Our office does not recommend or endorse any brands of chemicals or test strips. Do your research and choose the best option for your food operation.



**Public Health**  
Prevent. Promote. Protect.