How and When to Clean and Sanitize

To clean and sanitize a surface, follow these steps:

1. SCRAPE OR REMOVE FOOD BITS FROM THE SURFACE
   - Use the correct cleaning tool, such as a nylon brush or pad, or a cloth towel.

2. WASH THE SURFACE
   - Prepare the cleaning solution with an approved cleaner.
   - Wash the surface with the correct cleaning tool, such as a cloth towel.

3. RINSE THE SURFACE
   - Use clean water.
   - Rinse the surface with the correct cleaning tool, such as a cloth towel.

4. SANITIZE THE SURFACE
   - Use the correct sanitizing solution.
   - Prepare the concentration per manufacturer requirements.
   - Use the correct tool, such as a cloth towel, to sanitize the surface.
   - Make sure the entire surface has come in contact with the sanitizing solution.

5. ALLOW THE SURFACE TO AIR-DRY

ServSafe
National Restaurant Association