**Cleaning & Sanitizing Food Contact Surfaces**

**Step 1:** Remove any obvious dirt and debris from the food contact surface.

**Step 2:** Apply an appropriate detergent and scrub the surfaces.

**Step 3:** Rinse the surface with clean water, making sure to remove all the detergent and soil.

**Step 4:** Apply a sanitizer approved for use on food contact surfaces. Rinsing may be necessary. Let surface air dry.

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### Cleaning vs. Sanitizing

**What is the difference and why does it matter?**

- **Cleaning:** Physical removal of dirt (soil) from surfaces which can include the use of clean water and detergent
- **Sanitizing:** Treatment of a cleaned surface to reduce or eliminate microorganisms

**Important point:** You cannot sanitize a dirty surface. Cleaning always comes first!