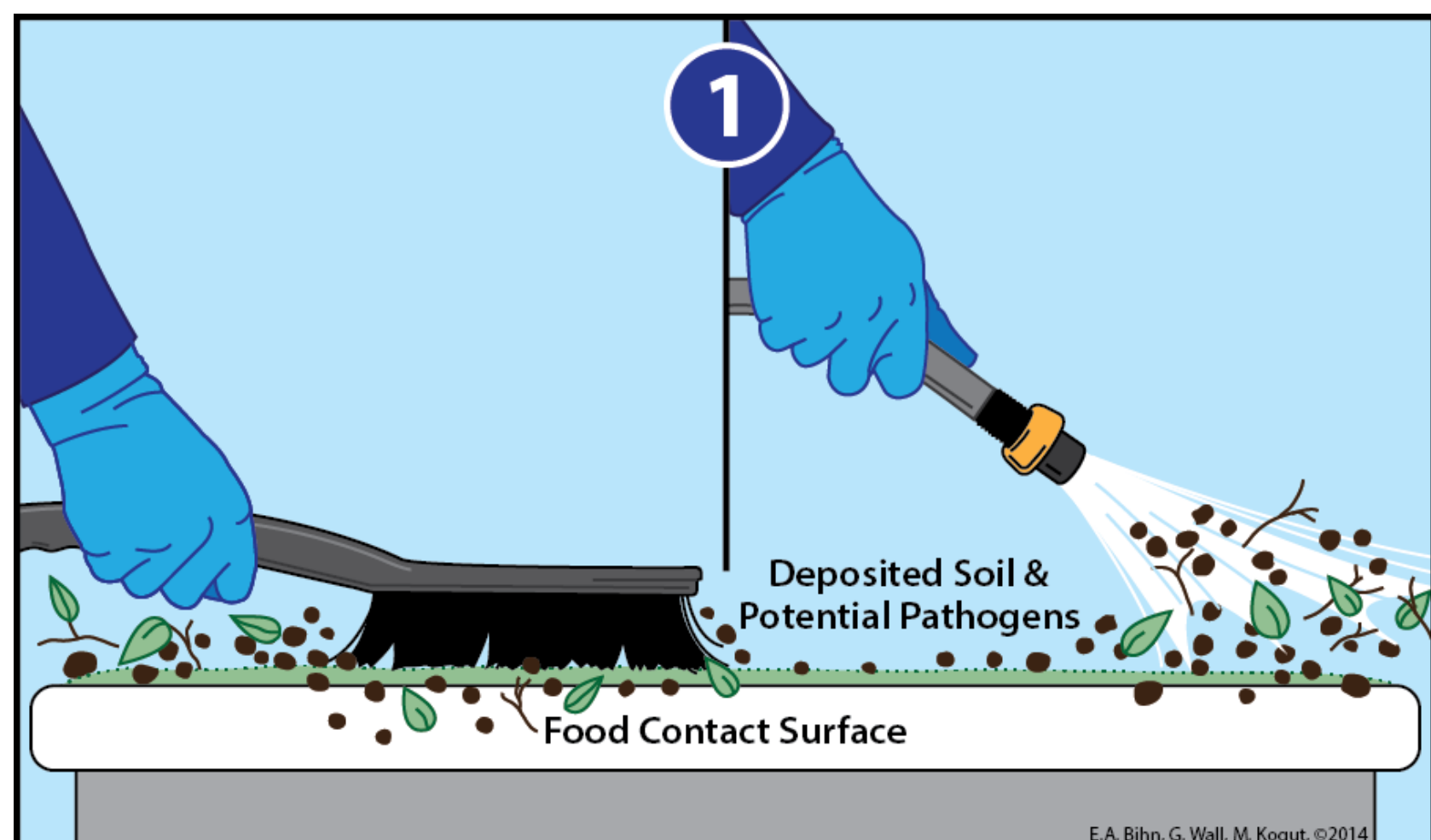


# Cleaning & Sanitizing Food Contact Surfaces

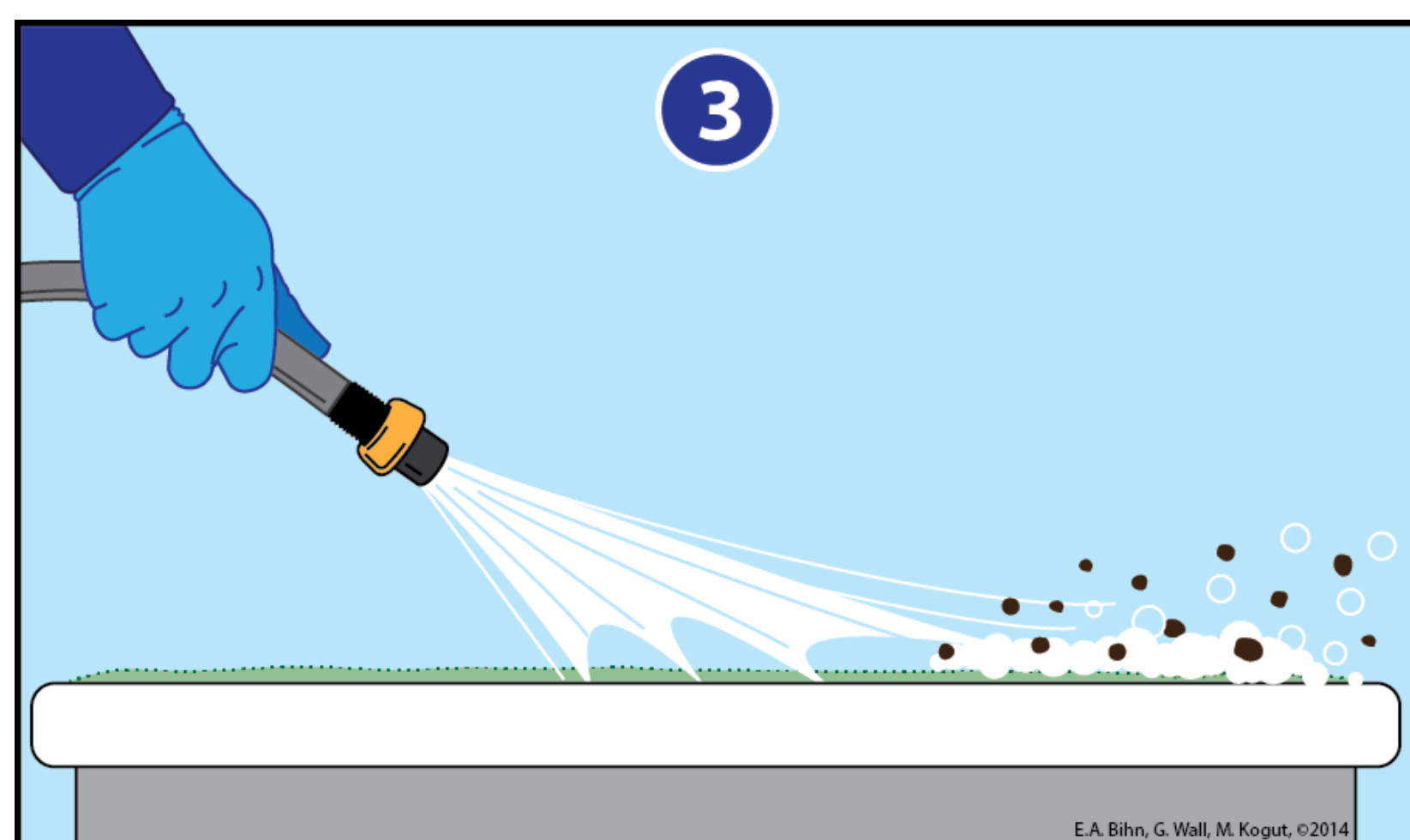
**Step 1:** Remove any obvious dirt and debris from the food contact surface.



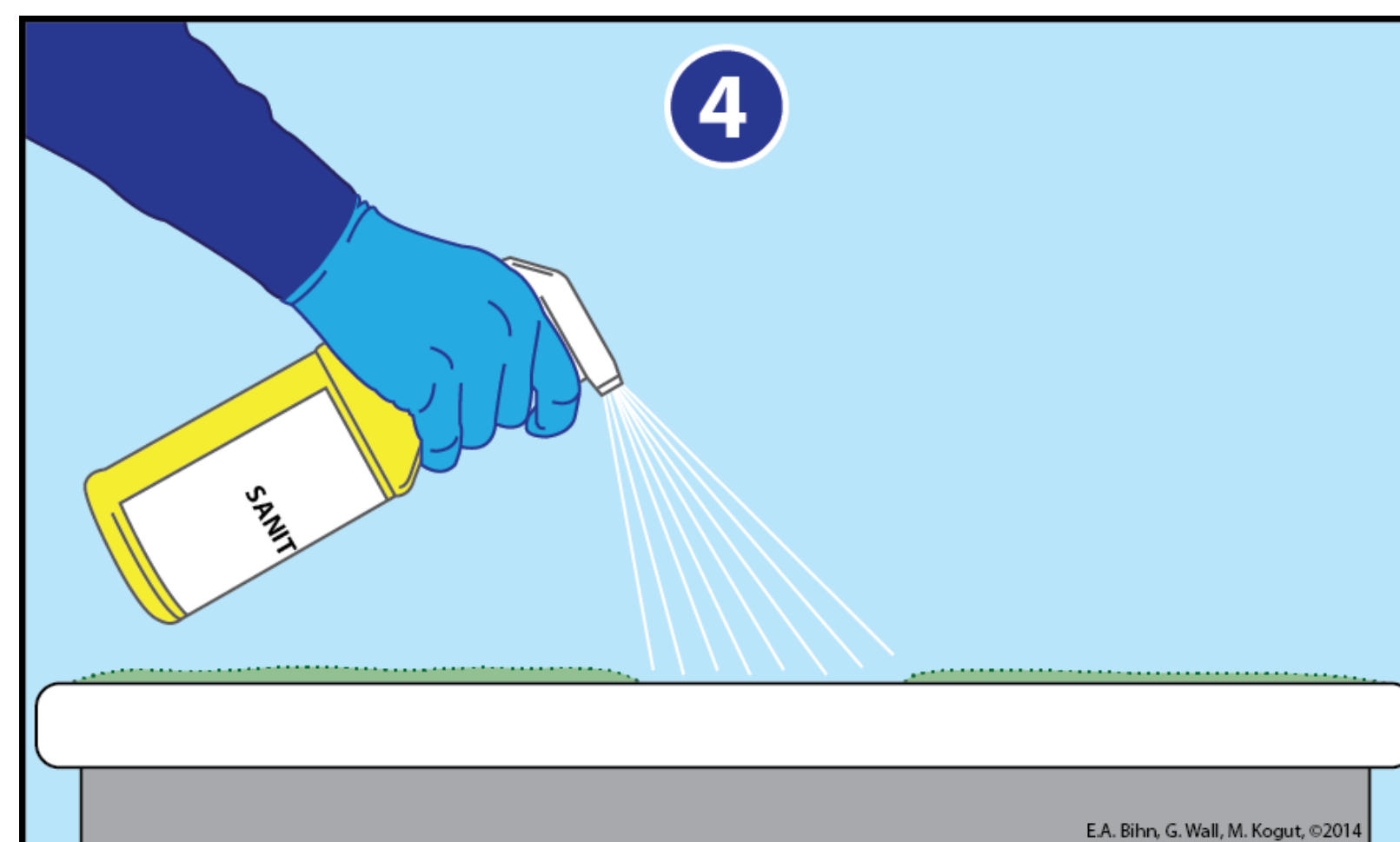
**Step 2:** Apply an appropriate detergent and scrub the surfaces.



**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.



## 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!

