Methods of Sanitation

A Sanitizer is defined as a type of antimicrobial that can kill or irreversibly inactivate at least 99.9 percent of all bacteria, fungi, and viruses (microbial, microbiological, microorganisms) present on a surface.

All dishes and surfaces in a food premise must be sanitized by one of the following approved sanitizers:

1. Mix clean water with **Chlorine** to make a mixture no weaker than 100 parts per million.
2. **Quaternary Ammonium** to make a mixture no weaker than 200 parts per million.
3. **Iodophors** to make a mixture no weaker than 25 parts per million.

**NOTE:** Always use test reagents to determine the concentration of the sanitizing agent and an accurate thermometer to determine the temperature of the sanitizing solution.

For more information contact:

**Health Protection Department**
(519) 631-9900

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