

# Washing and Sanitizing Food Contact Surfaces

## Wisconsin Food Code Fact Sheet #22

**SANITIZING** – the application of heat or chemicals to a clean food contact surface in order to reduce the number of disease causing organisms to a safe level.

**Manual ware washing** - use 3 separate sink compartments:

**1. Scrape – prewash** - soak as needed

**2. Sink 1 - Wash**

After scraping and soaking to remove all large food particles wash utensils in hot (110°F.) soapy water.

**3. Sink 2 - Rinse**

Rinse utensils in clear, clean water – rinse to remove all food particles and soap.

**4. Sink 3 – Sanitize**

Sanitize by one of the following methods:

**\*\*Hot water:**

Sanitize by hot water immersion – water must be maintained at 171°F

**\*\*Chemical:**

Sanitize by the use of a \*DHFS approved chemical sanitizer *according to manufacturer's label instructions* to achieve proper concentration:

**Chlorine** – 50 ppm -100ppm  
(at 55-75°F)

**Iodine** – 12.5 - 25 ppm  
(at 75°F)

**Quaternary Ammonia** - 200-400 ppm  
(at 75°F)

**Anionic Acid** – according to label directions

***Provide a test kit or device to measure concentration of solution.***

**5. Air Dry**

Do not use a towel to dry

**Mechanical ware washing**

Mechanical dishwashers have a high temperature or chemical injected final rinse to sanitize items.

Check the machine's data plate for specific details on proper operation.

**1. Scrape – prewash** - soak as needed

**2. Wash** – per manufacturer's specifications.

**3. Rinse** - per manufacturer's specifications.

**4. Sanitize** - Check for proper sanitizing method by the using temperature sensitive labels/tape with high temperature machines. Use chemical test strips with chemical injection dishwashers.

**High temperature rinse:**

<u>Machine type</u>	<u>Temp.</u>
Single temp-Stationary rack	165°F
All other machines	180°F

**Chemical injected sanitizer:**

Same requirements as manual sanitizing.

**5. Air Dry**

**Chemical test strips/kits** must be available to check sanitizer concentration. Improper concentration will not provide effective sanitizing and high concentrations may leave a toxic residue

**\*\*Clean In Place Equipment**

Must use the same 5 step process

**Other options for sanitizing must be discussed with the Regulatory Authority**

\*Dept. of Health & Family Services

More details are available on the website:  
<http://www.legis.state.wi.us>