



CRAFT CLEANING CHART

Before establishing a cleaning protocol, it is crucial to know what materials your equipment is made out of. Many materials found in craft beverage manufacturing are sensitive to certain materials that can lead to ruined equipment or injury. Some chemicals should be used on materials sparingly or with caution.

If unsure of a specific material please contact us.

CAN BE USED
 USE WITH CAUTION
 DO NOT USE

	STAINLESS STEEL	HDPE PLASTIC	GASKETS	COPPER	BRASS	WOOD	GLASS	ALUMINUM
STAR SAN								

SANITIZER

After removing all organic material with Steps 1 and 2, sanitizing will reduce the number of microorganisms and prevent contaminants like mold and bacteria from growing on equipment. The process generally involves either CIP or manual applications and allowing equipment to air-dry. After sanitizing parts, re-install wet to create a sanitary seal.

STEP 3: SANITIZE AND FINAL RINSE

Sanitizing may be accomplished with the use of either hot water or chemicals. The process generally involves either immersing the object in a sanitizing solution for a specific amount of time or spraying/wiping the object with the solution and allowing it to air-dry.

Chemical sanitizers and final rinse products can vary in their effectiveness depending on the concentration, temperature, and contact time required. Sanitation only works on clean equipment that has been properly rinsed and dried. Any residual dirt, alkalis, or caustic will prevent it from working correctly and killing bacteria.

Saniclean and Star San are anionic acids that work by creating a negative charge to attract positively charged bacteria. They are both stable in hot or cold temperatures and work in the presence of organic matter. Anionic acids are non-corrosive to stainless steel but can be corrosive with iron.

PRODUCT	DOSAGE	TEMPERATURE	CONTACT	RINSE
STAR SAN <small>High-foaming sanitizer</small>	1 OZ. PER 5 GALLONS	50°F TO 120°F	5 MINUTES	