

Disinfecting, Cleaning, and Sanitizing for Foodservice Operations

Foodservice operations may consider the addition of a **disinfection step** for food contact surfaces using an EPA-registered product with a viral pathogen or coronavirus claim. Refer to the product label for directions. A disinfection step should be **followed by standard procedures for cleaning and sanitizing**.

Disinfection Procedure:

Using 8.25% sodium hypochlorite bleach

Combine 1/3 cup bleach to 1 gal water

- Remove visible soil, dirt and contamination before using bleach solution
- Mix fresh solutions daily for disinfecting.
- Mix bleach with cool water
- **Do not mix liquid bleach with other cleaning products**
- Wet entire surface
- Leave solution on surface for two (2) minutes



Standard Cleaning/Sanitizing:

- Clear surfaces from objects, food debris, and other items
- Wash the surface using a multi-purpose cleaner or manual detergent
- Rinse with clean, potable water
- Sanitize the surface with food contact sanitizer according to label directions
- OR-
- Follow standard operating procedures for washing items in the dish machine

Specific food contact surfaces to disinfect + clean and sanitize may include prep-tables, transportation carts, food prep tools and equipment, plates, utensils, etc. Wash and sanitize food contact surfaces and equipment on a more frequent basis.

Disinfect non-food contact surfaces that are high-touch areas such as:

- Door handles
- Beverage station
- Vending machines
- Refrigerator/Freezer handles
- Computer keyboards
- Telephone receivers

Solutions should be made fresh daily as bleach loses its effectiveness over time. Never mix bleach with ammonia or other cleaning products as harmful gases can be produced.

