



List of safe sanitizers and disinfectants can be found at the link provided.
<https://www.epa.gov/pesticideregistration/list-n-disinfectants-use-against-sars-cov-2>



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Food and Farm Food Safety
Certification Program

www.suagcertify.com

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Knowing what it really means to clean, sanitize, or disinfect plays a major role in ensuring individual safety, safety of our families, employees, and customers. There are great concerns regarding kitchen surfaces (especially after grocery shopping), doorknobs, small equipment, etc. as it relates to being clean and sanitized. Become a better cleaner and help prevent the spread of germs, viruses, and bacteria. Keep reading to understand how.

Enhancing Capacity
of Louisiana's Small
Farms and Businesses



Cleaning



Sanitizing



Disinfecting



What Is **CLEANING**?

Cleaning is the removal of particles and dirt from a surface. Cleansers are the chemicals that remove food, dirt, dust, rust, stains, minerals, etc. from a surface. There are different types of cleansers for different purposes and surfaces.

HOW Do You Clean?

1. Remove any obvious particles and debris from the surface.

Wet Cleaning: Use a wet cloth or wet paper towel to wipe surfaces.

Dry Cleaning: Use a dry paper towel or cloth to wipe the surface. It is best practice to use disposable single use paper towels or have the cloth washed after each use.

2. Apply an appropriate detergent and scrub the surface.
3. Rinse the surface with clean water, making sure to remove all the detergent and any remaining particles.

What Is **SANITIZING**?

Sanitizing is reducing the bacteria, etc. to a safe level (**reducing 99.9% of them**) for a specific contact time. Using the right sanitizer with the correct concentration and time of contact is very important.

HOW To Sanitize?

Sanitizing should be done after cleaning.

Heat Sanitizers

- Soaking objects in hot water with at least 171 degrees Fahrenheit for 30 seconds.
- Running through a high temperature dishwasher at least 181 degrees Fahrenheit.

Chemical Sanitizers

Soaking the utensils, tableware, etc. in a sanitizer solution. The three safe sanitizers for kitchen utensils, kitchen ware etc., are; chlorine (**contact time 7-10 seconds**), Iodine (**30 seconds**) and Quats (Quaternary Ammonium Compounds) with contact time of 30 seconds. Always use the sanitizers at the appropriate concentration, allow to sit for the recommended contact time, and let it air dry or rinse off as directed. Food grade sanitizers must be used on food contact surfaces.

What Is **DISINFECTING**?

Disinfecting is killing germs in a specific contact time. Contact time is different for different disinfectants (**from 2-10 minutes**). After applying the disinfectant to the surface, it should air dry. Do not wipe off until it has been applied for the recommended contact time. Disinfectants are effective for a wide range of bacteria, viruses, mold, mildew and fungi. Government agencies recommend to clean and disinfect all surfaces to reduce or eliminate **COVID-19**.

HOW To Disinfect?

Disinfectants should be used after cleaning. Chemical disinfectants in the form of sprays, wipes (Lysol), liquid, etc. can be used. There are other methods of disinfecting such as Ultraviolet lights, flushing, and washer disinfectants. After cleaning the area, apply the disinfectant thoroughly by either spraying or use wet wipes and allow it to remain until it meets the contact time. **Read the label and follow instructions. If the contact time is 4 minutes leave it on for 4 minutes. For example, for Lysol wipes with 3X strength require 2-4 minutes contact time to kill the COVID-19 virus.**